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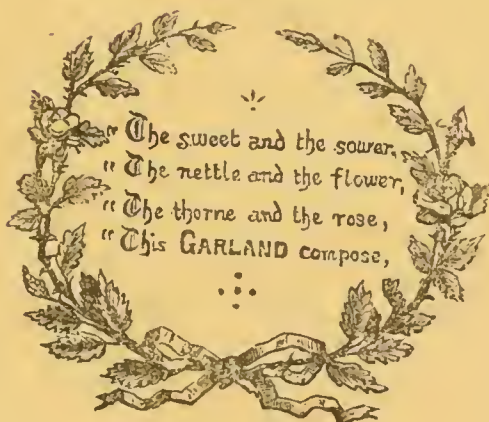
THE ART OF HOUSEKEEPING

A Bridal Garland

BY

MRS. HAWEIS

AUTHOR OF "BEAUTIFUL HOUSES," "THE ART OF BEAUTY," "CHAUCER FOR
SCHOOLS," ETC., ETC.



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TO "MRS. BROWN."



CONTENTS.

	PAGE
TO MY DAUGHTER	I
Domestic Management	6
Calculation of Income	7
Hospitality	10
HOUSES FOR THE HAPPY	12
Aspect and Soil	13
Drains	15
Flats	16
Tax Collecting	18
Gas	20
Lamps	21
Electric Lighting	22
Rent	22
Old Houses and New	23
Stoves and Ranges	25
The Bath-room	28
The Sitting-room	29
Furniture	30
The Smoking-room	33
The Bed-room	34
The Kitchen	35
On Lumber and Box-rooms	37
Blackbeetles and Vermin	40
The Trousseau	48
The Jaeger System	50
Foolish Old Fashions	51
Dresses	51
House Linen	53
Wedding Gifts	56
" In Sickness and in Health "	58

	PAGE
DOMESTIC SERVANTS	60
Improved Position	60
False Pride	62
Reckless Referees	62
Bad Citizens	63
On Engaging Servants	66
Kindness and Amiability	69
Rights and Liabilities	71
Gratitude	73
On giving Characters	75
Wages and Holidays	77
ARRANGEMENT OF WORK	79
Too many Servants	79
How much Work	82
List of Days for Cleaning	85
Written Rules	86
Mems. in Mind	88
Ordinary Wages of Domestic Service	90
HINTS FOR THE STOREROOM	92
Monthly Grocery List	92
Kitchen Stores	94
Medicinal Stores	96
COSTS AND QUANTITIES	98
Lighting	98
Electric Light	100
Household Provisions	101
Typical Butcher's Bill	105
The Eater	106
Sir Henry Thompson's Dictum	107
Typical Week's Expenses for 6½ Persons	108
Board Wages	109
Standing Orders	110
Washing	111
A Pennyworth for a Penny	112
Further Facts	114
Typical Monthly Account	115
Waste and Neglect	116
Woeful Want	118
Waste Not, Want Not	121
Scraps	122
Poultry	126
Improvvidence is Ignorance	126

CONTENTS.

vii

	PAGE
A Lesson from our Lord	128
A Test Case	129
MODES AND MATERIALS	130
Prices of Food	134
Tables of Relative Values, Prices, and Digestibility	15
STORES <i>v.</i> SHOPS	144
Local Dealing	144
The Credit System	145
The Cash System	146
Ready Money Payment	151
Small Tradesfolk	152
‘A Normand Normand et demi’	153
Receipted Bills	154
A few Specialists in Trade	155
LAST WORDS, AND LOSSES	156
MORE LEGAL HINTS WORTH KNOWING	161
CITY PRICES, 1889-90	164
A FEW USEFUL RECIPES	167
ENGLISH WEIGHTS AND MEASURES	167
PUBLIC MUSEUMS AND GALLERIES IN AND NEAR LONDON	170
GARDENS	174
EXCURSIONS	174
CHURCHES AND PLACES OF WORSHIP	175
POSTAL INFORMATION	177
FOREIGN MONEYS, AND THEIR EQUIVALENTS IN ENGLISH	179
MARKETING OR HOURLY WAGES TABLE	181
DISCOUNT TABLE	182
COMMON READY RECKONER	183
BOOKS TO BE RECOMMENDED	184



TO MY DAUGHTER.

I.



MY DEAR CHILD.—This book is not intended for young ladies who marry for money, or who think it ridiculous to do anything for the home provided for them by an injudicious admirer, and vote it quite a disgrace to look at every sixpence before flinging it into the gutter. As I hope few of these young ladies exist, I expect and I desire a large sale among the majority for whom I now write—(1) For a sensible and right-minded girl (does that describe you?) who, marrying from a respectable home perchance before she has had time to assimilate all her mother's lessons, and perchance

“On nothing a year, and that uncertain,”

wishes to do her very best with her small income. (2) For the girl who may be removed by early marriage far, very far away, from the ready helping hand that might strengthen her if nearer. And lastly (3) for the girl who has been suddenly flung at the head of a house without any preparation at all, “thrown” (as Goldsmith well puts it) “naked into the arena of life,” as many

girls still are thrown, by mothers who have forgotten their own early difficulties, or shrunk, for various reasons, from wisely initiating their daughters. (I do not mean *that* to describe you, nor me.)

A young wife of this unkempt kind is a considerable trial to whoever has got to do the mother's undone work—generally the young husband. I don't wish you to be a trial, but to bring to the home you may be privileged to govern, at least some knowledge of the *hlafdige's* duties, for that is the handsomest dower which can accompany a bride. Money is of small worth without the brains to know what to do with it, and the knowledge of housekeeping is the training of a queen.

And so, on the principle that the best soldier works upward from the ranks, I shall draw your attention to the lowest details of elementary housekeeping, as the foundation for any superstructure which your own life experience may enable you to build.

To some girls, and to many a mother, the idea of early marriage, which often means for a woman, in spite of the new Acts, making over life, liberty and property before her own opinions are formed, to an inexperienced young man for ever, is terrible enough! The well-guarded and tenderly nurtured girl seems practically handed over to somebody outside all the family traditions to do as he likes with, and however it turns out, she cannot get away from him.

Viewed in this (or indeed in any other) light, marriage is too solemn to be entered without consideration, but few can doubt that entered and continued in the right

spirit, marriage is the highest as it is incomparably the happiest state. *Jure Divino*, and in an atmosphere of good will, it is wondrous how love carries us safely over the hot bricks of the first perplexing months of matrimony—how love covers a multitude of sins—how dangers fall away and troubles and difficulties are transmuted like the motes in a sunbeam, to sparkles of glory, till they faint into the white light of settled peace and comfort.

Still, the less strain put upon Affection, the better, and what is chiefly to be dreaded is not as some anxious mothers seem to expect—death and disease the instant their sheltering wing is removed, it is rather two other D's—the dismay and distress a little later on, when the man finds that his idol does not know how to use his money or supervise his comfort, for *he* has had a comfortable home, and a sheltering wing like the bride; and when the girl finds that her lover, in his cooler moments has “fads” and habits unsuspected by her before, especially if she has had no brothers—and really does not see how, under these strange conditions, to rule and model a household totally unlike what she has been used to, and to direct servants and tradespeople who all seem on the alert to overreach and compromise her ignorance and timidity.

Then comes a longing on both sides for the old home where everything moved by clockwork, and where there was no visible responsibility—a longing for the old well-known parents, so wise if not always in tune with heedless youth, and unless this dangerous symptom is tided over, what becomes of the happy new nest?

It is not the beginning, but the continuation, the constant round, of married life which is the real *crux*, and it is not always possible, nor even advisable, to have mamma's assistance in every detail of the new home, which *must* be formed and conducted by individual energy.

Experience is the best teacher, but quite the most expensive, and some housewives cannot afford such luxuries, and must put up with second-best instruction, books. So many young women with the kindest and most foreseeing of mothers, have confided to me their perplexity in determining allowances, deciding between conflicting assertions and interests, trying to disguise their ignorance—in fact suffering as I did at their age—that I am sure some of the minute rules I offer will be of service to an amateur who has to begin in a very small (the happiest) way. Others may modify them to a larger scale of living, but waste is inadmissible in the wealthiest home, if for nothing else, for the sake of the servants, and waste is only preventible by a sound knowledge of what is actually necessary.

The maximum is much easier to determine than the minimum, indeed it requires no instruction at all to know how to throw money away; and it is to this harder part that I have given most attention, seeing that it is fully as important to know how to take care of the property one has got, as how to get more when that is gone.

Many will say that such knowledge is of the first importance for those women at least who look forward to marriage as their proper sphere—a sphere that sometimes is thrust upon us very young. But sooner or later, mar-

ried or single, most women have to keep house ; if not for husband or son, then for brother or father : the educated and the uneducated, willing and unwilling, all women have this prospect before them, and it is certain that the highest mental culture will not prevent heart-burnings at home, and a number of concomitant troubles, where the " helpmeet " is above giving help, and making a shilling secure a shilling's worth. High Greek will not atone for the want of common sense, nor a B.Sc. degree replace ability to regulate the week's bills.

There is no doubt that " housekeeping," which the unthinking may deride, means, on the woman's side, much vigilance, much mental strain, much self-sacrifice, with very little to show for it—till she leaves off.

She has to steer an even course between selfish parsimony and selfish recklessness, and the narrower her means, the harder that is. Some men who find the wheels run smooth, they know not how, forget to give the " weaker vessel " credit for all she knows and does. Most, however, are warmly grateful, and recognize the value of the angel in the house, who is not too angelic to know what goes on in the kitchen, down to the very drains.

It cannot be too often repeated that even where the means admit of considerable indulgence, it is none the less the housewife's duty not to " lead into temptation " the irresponsible young dependents, who deteriorate under her indolent sway, and whom a bad housekeeper actually pays to rob her.

" Every wise woman buildeth her house, but the foolish plucketh it down with her hands."

II.—Domestic Management.

One moment more, my dear girl, lest the Philistines be upon you—although that may be inevitable whatever one does.

No doubt domestic management resembles a picture in mosaic—line upon line, precept upon precept—do not be disheartened by the slowness of your progress, or disdain the smallness of the pieces.

Financially considered, housekeeping represents the art of making a given income go as far as possible in providing a family with the means of comfortable subsistence; the best housekeeping implying the largest amount of comfort with the smallest expenditure of cash: and as real economy is best secured in little things, not big things, take care of the pence, as says the old saw, and the pounds will take care of themselves.

Penny by penny your father built up his income, to give his children that “good education,” which is said to be, but is not always, a sufficient panoply for the battle of life. Penny by penny I have guarded the store, with self-denial laying out what his self-denial laid by. When you were a wee child, penny by penny you asked for little pleasures, which it was a pleasure to give you; but in view of these new lessons, which would become necessary to you later, remember I encouraged you as far as possible to *earn* penny by penny, that you might not grow up fancying that pennies fell down from the clouds or sprouted from trees, but early arrive at some notion of the value and origin of money.

Penny by penny, your own income will grow or decay, as nature builds up the body grain by grain, disintegrates it grain by grain. Do not despise this granular structure, which runs all through the constitution of our life, nor neglect a penny as trivial and sordid, because it is only a penny.

That Snobbishness, which is ashamed of small and honest things and worships profusion and waste, belongs to the very ignorant classes, who set money ahead of thought. What inherited selfishness and snobbishness, even under the best circumstances, lead to, you may read in that able and charming novel "Court Royal," wherein you may also see "the other side of the carpet." And if you find thoughtless associates who sneer at your mosaic work, you may tell them, on the Highest Authority, that the infinitely little may be the infinitely great, like the fly's sting, and that only in undue place and proportion is it derogatory to be cumbered with much serving.

Calculation of Income.

At the head of your house, begin small and launch out later. This is a far more comfortable plan than the contrary one. Regulate your style of living from the *smallest* average you can obtain of the income at your disposal, and live well within that. Set down so much for rent and taxes, so much for clothes, so much for food, servants' wages, travelling expenses, entertaining, &c., with a margin for mishap. Don't *encourage* mishap: don't meet misfortune halfway, *that* really does not pay. You know the old Italian proverb—

“ Whither goest thou, Grief?—Whither I am used to go.”

Be inhospitable to mishap ; don't cosset the plague when she is in ; but provide in time for keeping her out, and don't pretend not to see her coming.

Generally speaking, any calculation of income you must make for yourself, according to your personal tastes. I am not quite satisfied with any published estimate of domestic management which I have seen, and I have seen many, but these general rules—they can only be general—may serve as some guide. Rent should not exceed $\frac{1}{8}$ of the income, nor the rates and taxes (all) the half of that ; the food for the household should not exceed $\frac{1}{5}$, nor the clothing $\frac{1}{16}$, and wages must stand at $\frac{1}{25}$. A holiday, too, at $\frac{1}{50}$, is no bad economy in the end, and fire-insurance, life-insurance, books and newspapers, education (of children present or to come), washing and postage expenses, and repairs of every kind, are as much necessaries as new boots in a civilized community.

Thus with an income of £500 you may calculate—

MAIN EXPENSES.	
Rent and rates	£62 0 0
Clothing for two (average)	30 0 0
Food for four, including wine or beer	100 0 0
Fuel	10 0 0
Wages and all help	20 0 0
Life insurance (£1000) ¹	12 1 8
Omnibus, Metropolitan Railway expenses, say	8 0 0
Lighting	7 18 4
	£250 0 0

¹ See Prospectus of the Church of England Life and Fire Assurance, Cheapside. The premium increases after 7 years.

PROBABLE EXPENSES.	
Entertaining	£15 0 0
Income Tax (earnings not investments)	17 10 0
Holiday, £10 to	20 0 0
Washing (chiefly done at home)	5 10 0
Cleaning and clear starching, done out	10 0 0
Repairs, £5 to	10 0 0
Books (subscription to London library, 3 guineas) and music	10 0 0
Fire insurance (£1000)	1 10 0
Daily paper, postage and stationery	11 10 0
Medical man	5 0 0
Repainting (average, 3 and 7 years)	5 0 0
Cabs and broughams for visiting, £6 to	12 0 0
Fees, presents	7 0 0
Saved (future education, or "rainy day")	50 0 0
Charities (not in the street)	5 0 0
Pew-rent	5 0 0
Tobacco, club subscription, &c.	10 0 0
	£200 0 0

The other £50 will not be too much to leave as a margin for blunders and losses, especially as it may be impossible to include the parochial, water and other rates, in the rent.

Note, that where a servant's food is allowed to be £25 per annum, or 10s. a week, which is the outside allowance for plain living, even when calculating for a single mouth (the old-fashioned calculation was £30), the food for a household of four or five, may be roughly calculated at the rate of 7s. 6d. per head per week, or £20 a year apiece ; for a household of ten, at the rate of 5s. a head, or £14 a year : because with increasing mouths the cost per mouth diminishes at a regular ratio, whatever be the scale of living. Thus you may judge how hotel-keepers and publicans make so much money ;

buying wholesale too, and charging everybody at single-mouth rate !

Hospitality.

I should like to say one brief word upon entertaining, which, like that hollow bugbear *appearance*, is one of the terrors of young people about to marry. I have in my mind's eye hosts of such young couples, eager, blithe, ready to work, to deny themselves, to enjoy themselves *together*, but waiting wearily for the chance to marry clear of all the bugbears. Prudent elders say, "Wait, wait : think of appearance, think of the calls of society, think of the children, and all the other luxuries you will want and try to come at somehow." But there are too much time and happiness sometimes sacrificed, and young people might be taught the difference between necessaries and luxuries at a less extreme cost. Many can afford to marry, who cannot afford a family, many others can afford marriage and a small family, who cannot afford dinner-parties and a carriage ; but whoever sets up an independent household, must allow some margin for hospitality commensurate with their position in life, because on this hinges social intercourse in every class.

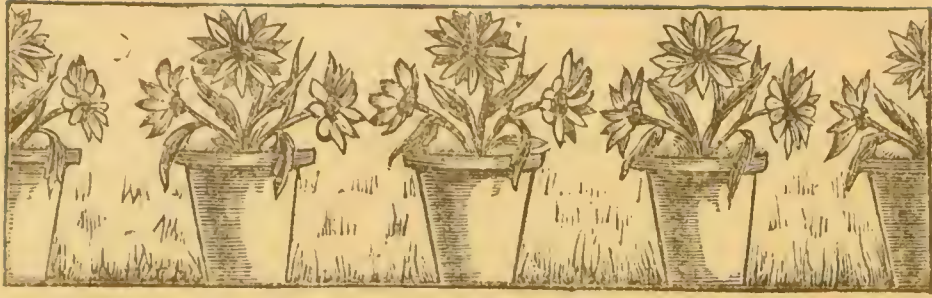
Now hospitality first meant shelter, food, and succour, then it meant "open house," profusion, spendthriftism. Hospitality which meant spendthriftism was the old virtue when almsgiving was a duty. Measure is the new virtue now that we know how from the mixen of easy waste the weed pauperism invariably springs—pauperism

for the too free giver, pauperism for those too freely given to. Hospitality should mean nothing more than a welcome to friends and readiness to share our best with them, not showering on acquaintances what will stint for days our nearest and dearest—not profuse eating and drinking—not ostentation—not emulation—but just a welcome, just participation. This is true hospitality, without fear and without reproach, and if this were better understood, entertaining would be greatly simplified, and society wholesomer and happier.

In quiet circles, reform has already set in. People drink less now, a cup of tea—*if it be well made*—goes as far as a couple of bottles once would have gone, and the young housekeeper who respects herself will not allow domestic happiness to be destroyed by a bugbear rooted in error and nourished on a snobbish instinct.

Now, if you are in a sufficiently serious state of mind, we can proceed at once to business, remembering that in the following pages I am not descending to jokes and theories, nor are my remarks intended for silly scatterbrains, but for those who will really try to test (and improve upon) my experience. And I shall be satisfied if I can help any beginner to

“Grasp the Nettle.”



HOUSES FOR THE HAPPY.



YOUNG people about to marry, in that beatific state that assumes the whole world was made for them, often take a house in a hurry and repent at leisure. It is so much less easy to get a suitable roof over one's head than clothes to cover one's body, that house-hunting generally comes prior to the *trousseau*. It generally requires six months to weigh (and discover) the contradictory advantages and disadvantages of this neighbourhood and that, with requisite propinquity to the office or place of work, mode of access, soil, rent, and all the rest.

Perhaps the wisest thing a young couple can do is to begin life in lodgings. A very few rooms are needed, and a whole house is such a responsibility, especially to an inexperienced housekeeper, that anything is better than hurrying into a house for the purpose of presently hurrying out. In lodgings, domestic cares are reduced to a minimum, because the landlady, if kindly and nice, will advise and help her young tenants, and if grasping and dishonest, the victim can leave at a week's notice.

But as many young people feel only half-married till they begin to pay their own taxes, I shall give a few brief hints for the selection of the nest, which will hold good whether it be a flat or a whole house, whether it be in London or any other town, or the country.

Aspect and Soil.

Some people believe very little in the importance of either soil or aspect, but as one proceeds to larger experience, it becomes evident enough, in looking back, where one has been happy and healthy, and where debilitated and "liverish." Then one begins to draw a very clear distinction between benign and malign local conditions, and to see how strangely they influence health, activity, and temper. Young constitutions rebound more easily than older ones, and are correspondingly insensitive it appears to me sometimes; but as house-removals are so inexpedient that an old proverb calls "three moves as bad as a fire" (and they are worse if you are insured), it is wisest to select from the first a house which is likely to suit you in sickness and in health for a score of years to come if possible, and one which will accommodate a possibly increasing family. It is ridiculous to have to move to a new house with every new baby, as some families seem to do.

The aspect of a dwelling-house should always be south on one side at least, preferably for the living-rooms. Sunshine you must have, and you cannot have too much of it. The soil should be gravel, or next best, granite.

Clay is most objectionable, unless well drained, and as that is nearly impossible—quite impossible except on a high hill,—when you hear people say, clay properly drained is the best of all soils to live on, remember the sterling old receipt to catch birds, *by putting salt on their tails!* Even under the best conditions clay is so clammy as to affect the health and spirits of many people. Damp clings to a clay soil in all weathers, and I will give you a wrinkle—furniture wears out much faster on clay than on gravel. The edges of chairs, of books, of luggage, grow shabby and rub down, the polish ceases from wood and leather: in the attics, iron and brass rust with strange celerity, cotton goods become actually mildewed without constant use and attention, and underlinen packed away rots in its boxes. You can often tell a clay soil by the stains and marks on painted and whitewashed surfaces; a house so marked about the lower stories will be rotten on the upper ones, and none but those who have lived on clay know what the warping of window and door frames can be with every change of weather, and what the annual carpenter's bill is able to mount to.

A house on clay, with a north or north-east aspect—though arches or concrete may protect the foundations and half the neighbourhood may attest its excellence—fly from it as from the plague, unless you have absolutely no choice.

It may interest those about to settle in London who do not know how the London soil lies in patches and claws of varying substance, that an explanatory

geological map is kept at the Geological Museum, Jermyn Street, which can be consulted free.

Ventilation and the water-supply, are matters to be looked to, but these are less often imperfect in towns than in the country. Fight for a *continuous* supply to your cisterns if you have not got it. Observe the stoves supplied.

Drains.

Drains are now so fashionable a study that I need say little about them here, except that in towns a great deal remains to be understood. A sanitary inspector is a great help, but the greatest help to health is understanding the drainage of your own house yourself. Notice the direction of the pipes, their fall, their material, take nobody's word for the condition of their joints, test the traps with essence of peppermint! which only means pour a little strongly scented liquid down some pipe; and if you can smell it at distant points, the traps at those points are defective, naturally. Fevers, ague, rheumatism, diarrhœa, cholera, and quinsey—your safety from these depends on the drains, and a defective trap lays your house on to every disease in London through the great main drain or *cloaca maxima*, into which all tributaries fall. Having realized this pleasant fact and mastered the mysteries which the builder too often neglects, your next efforts should be directed to not going sanitary mad. There is no bee in the bonnet so tiresome as the sanitation bee, and there is no malady so catching.

May we live to see the auspicious day when our drains are deodorized and made innocuous by the smoke of our fires being carried through them instead of into the air to poison and dessicate it. It only depends on ourselves to force a Bill through Parliament forbidding the erection of new houses without an apparatus for the consumption of smoke, and I believe such a Bill has already been laid before the scientific bodies.

Flats.

The question of Flats, as opposed to an independent household, for family residence, is worth considering, but the majority in England, I think, will always lean to the house.

Flats have their advantages. They often exist in convenient neighbourhoods where small houses of good calibre don't. To the inexperienced, immunity from the affronts of tax-collectors, and from troubles with repairs, drains, roofs, servants and stairs, shines like a veritable land of promise, and therefore for single persons or couples, flats are often convenient. Or again, as in the case of soldiers, when a permanent settlement is impossible for the time, flats are sure to commend themselves. Among the brilliant attractions, one is that a flat can be forsaken and returned to, without any responsibility. You find it as you left it; there is seldom a burglary or a fire; everything is close together, and "so safe,"—you want but one servant, and that by the day—or at most a man and his wife, and they can be so easily supervised, being so near you, and they can supervise you just as easily!

The disadvantages, however, are grave. If you get good air aloft, and quiet; if you are raised above the organ grinding nuisance, the muffin-man, the clatter of market-carts in the small hours, and festive carriages in the others—sheep, cattle, funerals, and the never-silent street-boy, and the howling rough, still the piercing “rat-tat” of visitors at your door, and at all your neighbours’ doors, makes you, till you are used to it, jump out of your skin. There is a sort of chronic reverberation right up the hollow stairway which is peculiar to flat-life, and peculiarly disagreeable to some people. There is not much peace if a brother lodger be musical, or let us say convivial. There is but little real privacy. It is a bore going up and down with the same people in the same lift, and one ends by going as seldom as possible. Without a lift the stairs tire out the robustest friendship. The scandal-mongering is as bad as in any hotel; sometimes the servants belonging to the lower floors are said to levy toll on the goods of the upper storeys—especially confectionery, and it is hopeless to bring home such petty depredations without a general row. Coals, wine, and stores, can be laid in only in the most moderate quantities, for want of space, and there is a charge for the carriage up of heavy goods. Thus the cost of such goods is increased to begin with, and the “reduction on taking a quantity” is denied you besides. In case of sudden illness at night, a good many people besides one’s own servant, would have to be disturbed before a doctor could be fetched, for the lights are extinguished at a certain hour, and there is by no means

always a night-porter kept on the premises. For extra trouble, tips are expected, and when we add to all this, the extreme altitude of the rent of most flats (even allowing for what is included in it), the economical bride will prefer to pay her own taxes, see to her own slates, bully her own plumber, and be her own mistress generally—in a house of her own. Flats are without any doubt the most expensive mode of keeping house, and they are no protection from the income-tax collector.

Tax Collecting.

It may be as well to put young housekeepers on their guard, as, whilst some neighbourhoods are efficiently and courteously served, others are afflicted with subordinate officials very unfit for the position they occupy as collectors of local rates and taxes. The annual and bi-annual "tax papers" should be carefully examined and compared with previous ones before payment, or it will be found that the rateable value of the house will rise and rise every year for the purpose of taxation, although the rent remains stationary, and on inquiry, the householder will be coolly told that whenever no protest is entered, the tax will be judged insufficient and increased next time. The moral of this is Protest. I am told that these officials receive a percentage on the sum they can wring out of the rate-payer, by fair means, or, shall we say foul? a system which of course places a premium on extortion and incivility, and I am also assured leads to bribery and corruption of every definite kind.

A pamphlet entitled "Income-Tax Grievances and their Remedy," price 3*d.*, by Mr. Alfred Chapman, should be read by every actual and prospective house-holder. It has been the means of drawing public attention to a system which in its working must be regarded as distinctly bad by people of the most opposite views on the subject of this particular tax. In the opening pages of this pamphlet, the following striking statement is made:— "Unless the proof existed in the shape of an official circular, it could scarcely be believed that surveyors of taxes would be instructed not to offer deductions which are authorized by the law, but only allow them when they are claimed." Such being the case, the sooner the taxpayer looks into the question of what abatements can be claimed and lays claim to them, the better it will be for his pocket.

Many persons accept the income tax as a good one. Other hard-headed authorities object to such a tax as a direct incentive to dishonesty in many ways, and because it never fails to press heaviest on the wrong individuals.

But the corruptions are indubitable from the warm correspondence last spring in the *Pall Mall Gazette* (April, 1889), containing irresistible proof both of illegal collecting, and apparent support of the same by the Government itself—charges all unanswered.

In the present state of the administration therefore, knowledge of the proper abatements is very necessary, and Mr. Chapman, the author of the above and many another booklet on the difficult subject of income tax

grievances, is now the head of a company (The Income Tax Repayment Agency ; office, 25, Colville Terrace, W.)—write thither for advice, and for the pamphlets which have been instrumental in obtaining in the course of two or three years only, upwards of 60,000*l.* in refunds from the Inland Revenue, besides large reductions in assessment. This is perhaps the best proof of the way in which the ignorance of the public has been played upon by collectors who obtain a percentage on their assessments.

The middle ages after all are not quite past, it seems !

Gas.

It is also worth while to understand the mysteries of the gas-meter, and to keep the key of it so as to limit the *supply* as well as the *consumption*. It is not well to shut it off at a given time, unless you yourself see that all the burners are turned back. Some people believe in Stott's gas governor, which is said to control the waste of gas, at least when first fixed. But others are sceptical, finding that after a quarter or two the original total is reached again, and even topped, and don't recommend the governor. Young householders may please themselves, but I am not in favour of the use of gas at present at all, nor shall I ever be until it becomes certain that the meter does not indicate a good deal more gas than is actually burned, and for which we have to pay through the nose ; or till some one invents a meter which can be regulated *like the house clock*, and therefore obliged to keep honest

time. I commend the idea to all whom it may concern, and I ask no reward.

The London gas is very dark and bad for the price, 2*s.* 6*d.* per thousand feet. If you wish to use it, the best burners are said to be the Welsbach Incandescent; Sugg's, and other kinds, burning half gas, half air, give better light, with less smoky smell, than the common fish-tail. Still gas is gas, it must vitiate the air, and most people with sensitive eyes and noses, and any interest in their pictures, and gold and silver ornaments, will prefer almost any other form of lighting. As will be seen in my hints for the store-room, Costs and Quantities, oil is by far the cheapest mode of lighting for various reasons there given, but gas is the less trouble. Roughly speaking, every gas-burner burns in winter 7*s.* a quarter, each good-sized lamp 5*s.* 3*d.*, making the annual price 19*s.*, as against 13*s.* 9*d.*, as nearly as it can be calculated.

If you consider your gas bill preposterously higher than it ought to be, it is worth while complaining, even in the face of the indicator. A friend of mine suspecting his meter, threatened to cut off gas from his house unless the bill was reduced to one-half; and the correspondence ended in the Company's allowing him to rate himself. Half a loaf was evidently better than no bread in their opinion, and he preferred half a loaf to a whole one.

Lamps.

If you buy lamps, choose the Defries Safety, though they are often dear and ugly, but grumble loudly at both these

disadvantages, and in time their exterior will improve. Their principle is the only good one, though you will, if you are wise, insure against fire in any case.

Use good oil, and on no account blow down the chimney to extinguish a lamp. On

Electric Lighting

it is perhaps superfluous to say more than a word whilst it remains our most costly of all modes of lighting, since the young bride for whom this elementary book is intended, is not likely to find this light already laid on to her first home, and hardly likely to incur the expense of laying it on herself. The electric light is the cleanest, pleasantest, and least troublesome of all modes, it is no doubt the light of the future. But it is an impossible luxury as yet to any but the rich. An idea of its cost is given at page 100.

Rent.

The rent of the dwelling, it has been said, should not exceed one-eighth of the whole income of the occupant. It is wise, nevertheless, to count in with the rent the heavy rates and taxes, if you can.

De Bunsen used to say with considerable worldly wisdom,—

“Feed below your income; dress up to your income; house above your income;” and I must leave it to the young housekeeper’s individual experience to judge between the advantages of the two systems. In any case,

the rates and taxes generally come to half the rent, and sometimes more, though the public have the remedy in their own hands.

Old Houses and New.

Many people are so fascinated by the sight of red brick, that they go for it wherever it appears, like the fish to the stork, the dove to the snake, or the bull to the deadly flag. But calmness should be enjoined on the young housekeeper, whose rosy visions may be dispelled rudely enough after she has settled down in the externally ideal dwelling-place, and finds their rosiness only clay, and ill baked at that. The red brick of which old houses are built is of splendid quality; the red brick, which too often has been used to hastily reface a cheap stucco tenement is exceedingly unlike it in wear and appearance, and a small balcony of green-wood, lightly jointed and painted cream, does nothing to redeem a really ill-built house. If possible, secure a house that has been put together by a conscientious builder, building slowly and sparing no cost. The cheaper houses of this quality are mostly old ones, lying sometimes a little out of the way, or having a poor access, and sometimes not having all the modern conveniences of bath-room, hot water to the top, gas, and closets placed against the outer wall. Indeed, in old houses drainage usually starts from the centre of the house, and is ventilated by a shaft to the roof. For all that, the older houses are sometimes far more comfortable, and quite as healthy.

The thin walls of houses run up in rows in a fortnight's space, cannot keep out winter frost and wind. Houses which are mainly supported by each other, cannot stand hurricanes or much wet weather. The chimney-pots blow down, the windows blow in, the balconies and slates blow off, and the drains, if scamped in the work, as they must be in cheap houses, are none the safer, because the leaky pipes run to the roadway instead of to a cesspool under the kitchen or cellar. In fact, between you and me, the old cesspool, *if properly emptied and deodorized*, is preferable to ill-made modern drains which connect every house with every other, and make escape from infectious maladies a clear matter of accident, whilst we are laid on by a pipe to every disease in the town.

I am inclined to avoid newly-built houses for many reasons, not least because "he who takes a house ready wrought" (i.e., that has been lived in before), "gets many a pin and nail for nought," but if you cannot find a handsome little old house, well-seasoned and capable of adaptation to modern needs with but little outlay, have a surveyor of established reputation, and independent of the building (and the *undertaking*) interest, to warrant the condition of the new house *in writing* before you sign the lease for a term of years longer than the walls may stand. I have seen many fashionable "Queen Anne" houses rented at thousands where hundreds would be dear, because they are only built to last a score of years. The houses of the late eighteenth and early nineteenth centuries were meant to last a long term, and

those of earlier date are more solid still. Their chimneys are not always blowing down; great pieces of ill-fastened cornice do not smash your china ornaments, and terrify the household with nocturnal descents; the chandeliers do not fall on the dinner-table in the midst of the merriment; the doors do not swell and contract with every change in temperature; the roof is leaded with a weight of metal which would sicken the jerry-builder; the floors, if not absolutely level, do not come to pieces under the first waltz upon them; and last, not least—contrary to the rooted popular belief—old houses are generally freer from vermin than new ones. If an old house has been lived in by respectable and careful people, it is not uncommon to find it free from rats and mice, free from ghosts, and actually free from a single black-beetle!

Of blackbeetles, *et id genus omne*, more anon.

Stoves and Ranges.

The comfort of the cook and *en revanche* of the whole house lies largely with the kitchen range. The best in my experience, cheapest in the end, and cleanest as well as simplest, is the "Leamington" range, built by Stevens, though the iron of no modern stoves wears like the hard, old iron. I have tried various portable ranges; two kitcheners by Stevens; the old-fashioned open range, in three different houses; the "Constantine Treasure," which must be a real treasure to its patentees; and I hear good accounts of the "Eagle" and "Mistress" kitcheners.¹

¹ The manager of the ironmongery at the A. N.'s Stores, or

There is no great difference in the principle, nor alas ! the quality of the many close ranges now manufactured—the difference lies in the arrangement and capacity of the boiler, the oven or ovens, the flues, etc. They combine a greater heat in a smaller space than did the old open range fire, accompanied by the hot plate, which used to be a separate affair and heated with gas ; they economize fuel, they are far cleaner in use than the open fire. The ovens are constructed with several shelves in lieu of one, and are calculated to roast, bake, and boil water at one and the same time when required, hence the old-fashioned, troublesome habit of roasting with a jack has nearly ceased from the land.

In spite of the palpable advantages of the modern close range, many epicures maintain that the old-fashioned system, by which sweets and joints were not cooked simultaneously in one receptacle, and the roasting joint was guarded by a meat screen hung before the fire and laboriously basted, is by far the best after all, and their palates can always detect the “baked” flavour in a joint not cooked before the fire. I confess, however, that I am not so gifted, and I think if one did not *see* this sweet tart baking on the lowest shelf of the oven, whilst the savoury sirloin “roasts” on an upper one, most people would never detect it, and perhaps the epicure himself might be cheated, like that celebrated wine-taster who, having his eyes bound, soon began to confound sherry and port. Anyhow, I happen to know that a

any first-class firm, will advise as to makes for particular places, and the Stores allow a liberal discount on the order.

range with a single oven is an infinitely less nuisance than one in which the size of the boiler is sacrificed to two ovens; and if the cook is skilful, as much can be cooked in a single oven as eight or ten diners require without any complaints being made.

However small the range, let the boiler be self-feeding. The brain of no modern cook is equal to remembering to refill in good time a boiler that does not fill itself, and when the boiler wants to burst, it selects the most inconvenient times.

For sitting-rooms there is no modern stove better than the "country parson's" grate, which combines in a thin vertical fire the largest possible heating power with the least possible consumption of fuel. It goes out very easily without regular attention. I really prefer the old-fashioned, handsome, wasteful grate of iron hammered by hand into graceful shapes, and partly filled with fire-bricks. The excessive consumption of fuel only lasts for a few months, and you do get warm. Of course for real comfort there is nothing like hot pipes.

For bedrooms, the best, from a sanitary point of view, is "George's Calorigen," and some sanitators stick one into the existing fireplace, disusing that. The principle is capital; it ventilates as well as warms the room, heating the fresh air introduced *before* dispersing it, and carrying all bad air up a pipe. It is, however, extremely hideous. Dalton has some beautiful little supplementary oil-stoves, useful for halls and cold corners, but, like all their kind, they do smell, and they do waste oil. Still, for occasional use in getting up the temperature quickly, I can recommend them.

I hear a good account of Verity's oil and water-jacket stoves as free from this objection.

We can no longer buy the old-fashioned slow-combustion stove, ugly but capable of being made pretty, in which the fire was lit from above but stoked from the bottom, and required fresh coals but once in twenty-four hours. This stove ought to be re-introduced for bedroom use, for it is invaluable for those who dislike the frequent sound of putting on coals, as well as for invalids and others who desire to retain a fire in the bedroom all night, which is next to impossible with every other grate. Medical men largely recommend bedroom fires now, contrary to their old practice, and the change of temperature caused by the fire going out at two or three in the morning causes serious risk. Still one cannot sit up with the fire to keep it in all night, and we vainly call for the inexhaustible grate. It can be extemporized by lining the whole grate with a newspaper, filling with small coal, and laying wood and paper at top.

The Bath-room.

A bath-room is a convenience ; but the only real *bain de luxe* is one fixed in your bedroom or dressing-room in the American way, which saves trotting about the house at great risks, and it is most agreeable when sunk in the floor instead of standing so as to require nearly as much clambering as a five-barred gate.

It is a great convenience when hot water is carried all over the house from the kitchen, especially to the bath-room. But it is by no means so vital as is generally

supposed, and if it is a case of fitting the range and pipes oneself, the 50*l.* or 60*l.* charged by many firms are not repaid on a short lease. I therefore suggest that if the landlord has not provided this *desideratum*, and if the house is not your own, you can do very well without hot water upstairs. It is easy to have the toilet cans brought up all together at regular hours, saving many journeys; and hot water at odd times is easily obtained from a little private kettle, even if no bedroom possesses a small boiler. And as to the bath, I have found Shrewsbury's gas bath (where gas is laid on) not only the cheapest, but certainly the quietest; and being independent of the kitchen fire, the cook does not need to be warned that the bath will be in use, and the fact is not told in Gath and published in the streets of Askelon. A geyser is a still more expeditious and private mode of heating a bath, but more costly. An *oil* geyser is projected.

The Sitting-room.

There is very little advice to be given in a small book like this about decoration, for that depends and should depend on taste. I was among the first to show many years ago that to be pretty is not necessarily to be costly. A little distemper in good colours, one or two really graceful chairs of good and sound construction, (and these are by no means the most expensive), with a few thoroughly good ornaments, make a mere cell habitable: and more than that, will give a room of meagre proportions that indescribable "lady's" look, sooner and better than full sets of upholstery uncombined

by any native taste or sense of unity. To make a room characteristic, of course there must be character first; and the first principle of art is the expression of individual opinion and habits. To those whose minds are not already fully made up, I recommend my books, "Art of Decoration" and "Art of Beauty" *passim*, only praying my young housewife not to sacrifice anything to hurry, but to leave a margin for the development of new tastes which may change and change with time, and not to hamper her after-life with a houseful of objects, the taste for which has been out-grown, but which are sacred—alas! none the less eyesores because sacred—for their associations!

It is better to furnish one sitting-room only or at the most two for the first year—and furnish it sparsely too. Keep the colour of the background mellow, *foncé*, and "becoming," then it matters nothing whether the foreground contains much or little furniture, or few or many people. Begin by having nothing *wrong*, and most things as they come will look right.

N.B.—A dark wall is easier to cover than a light one enlarges the apparent size of the room, and is more becoming to the human face: a light wall looks aggressively bare with only one or two small pictures and brackets, and takes far more objects to "furnish" it. A room should be light by reason of sunshine, not of cold colours. A sunless room is not brightened by a pale wall.

Furniture.

As to what furniture to buy, you might as well expect

me to say what bonnets and gowns. Taste varies ; some people liking pale, light-built and gaily painted chairs, brackets, screens, and the endless nick-nacks falsely supposed to be Queen Anne ; others preferring plain, quiet, rather dowdy goods. Some people have a passion for tying Liberty handkerchiefs to every object within reach, and "draping"—as they call it, as if every one could *drape!*—with cheap muslins, the fireplace, the piano, the door, the bed, all sorts of unmeaning easels, and even the dinner-table ; and this oftenest means spending much money by driblets, in making the place untidy and full of dust-traps. My advice is, avoid "drapery," unless you be that one person in a thousand who possesses a native feeling for the meaning of curves and folds, and the uses of colour, and has nothing to do in life but to pursue the housemaid, dust where she dusts not, and amend her daily mischief with those same folds !

For my own part I have long found that some transitory, unsatisfactory element in almost all modern goods renders it as difficult as it is imperative to keep up with the "fashion," either in furniture, or in dress. The cheapest (and the noblest) way is to be independent of the fashion, and to never introduce a thing into the room merely because somebody else does ; and I have decided for myself that a few handsome old (genuine) bits of furniture, of a fine period, make a room habitable and picturesque in the shortest time, and with the least outlay in the long run, partly because they never tire you and cry out to be replaced by others. Good old work is *so* good, that you require but few pieces, and it always

harmonizes with itself. Introduce the modern element, and the mind is never satisfied, ever more and more is wanted, which creates new thirst, like cheap beer. How else would the endless manufacturers exist?

Fine old work is often costly, though not always, but *it lasts*; that quality is, to one whose taste is not variable and who cares mightily for associations, a merit; and such work is now not difficult to obtain through trustworthy dealers like Wright, in Wardour Street, and other well-known firms, who will not deceive customers between real and forged goods. One table, one cabinet, (serving as sideboard, linen-closet and cellaret all in one) six chairs and a Persian carpet, decorate a room better than crowds of cheap gimcracks, which come to pieces in five years, and an imitation Brussels web which fades and wears in holes in from six to eighteen months.

What I say here applies not only to the sitting-rooms. The kitchen furnished with one handsome, ancient dresser and a steady oak table—the bed-room with a fine old bedstead, an oak bureau, one good picture, and a couple of chairs and a lounge, are to me preferable to all the modern fittings, and this comes to less money in the end; but I respect so fully individual opinion, that I do not impose my own on others till they have spent a little on experience.

To those who prefer modern furniture of good design to the genuine antique, I recommend a visit to Liberty and Co., in Regent Street, whose reproductions of fine foreign or ancient designs have the merit of wearing well. Maple, and Hewetson and Milner, in Tottenham Court

Road, the Junior Army and Navy Stores, and the Baker Street Bazaar sometimes show capital patterns in furniture, carpets, and chintzes for ordinary use. Morris and Co. (Oxford Street), offer special advantages to those who know the difference between artistic and non-artistic forms, and do not mind paying for what they admire. Helbronner's is another firm of similar aims and kind. I must add that money is well spent on good cabinet-work, for a cheap chair or sofa soon comes to pieces, and it is partly because the cabinet-work in old furniture is so strong, that I said that this furniture comes to less money in the end. As a rule, though never cheap, a good antique chair or table costs less than a modern one of equal beauty and equal finish, and it never wears out at all.

Be sure you have a good roomy store cupboard, or store room. If you cannot find them in the house, a large old armoire is an ornamental substitute, full of drawers and shelves: it is in fact the mediæval cup-board or board for cups, enclosed with doors. A good lock is advisable.

The Smoking-room.

If the husband is a smoker, it is better to devote a little den to him from the first. Tobacco smoke soon soils pretty covers and ribbons, and yesterday's smoke hanging about curtains and carpets is worse than disagreeable. Neither the kitchen, nor the drawing-room, nor the bedroom is the proper place to smoke in; and the weed fully deserves a sanctum to itself if, as often happens, it

soothes the nerves, softens the temper, and refreshes the brain of the oft-times worried if not overworked new master. The husband's books and ancient belongings, photographs of the inscrutable people who were his early friends, gifts from unknown quarters which he still fancies he values—let these be daintily arranged in his little den, which thus, whilst it lacks for him no past pleasant memory, becomes a very quaint, pleasant, and pretty *sanctum* for both husband and wife, and their intimate friends. A smoking-room should not banish the female element, but it should be kept sacred from discordant household affairs, accounts, "warnings," and such like plagues, that are best discussed in kitchen or morning-room. The tired master should have one place secure from the seamy side of domesticity, and there let him smoke, and his wife may enjoy the weed with him (in her own way) till he forgets that existence contains anything but pleasures either for him or for her, and lengthens his life every minute.

The Bed-room

or bedrooms, if you are intrepid enough to set up a spare room from the first, may be furnished on the same principles as the other rooms should be—"few and good" the motto. I think a sleeping-room, in which nearly half one's life is passed, ought to be as pretty as a sitting-room, and in my other books² I have given hints which I need not here repeat for avoiding that "bed-roomy" appearance which so scandalizes our French

² See "Art of Decoration" and "Art of Beauty."

neighbours. Many young ladies like to make their bedroom a sort of morning-room, which it can hardly be if its furniture too candidly expresses what else it is used for. Bachelors—why not brides?—sometimes disguise and adorn the bedroom, where space is precious, so cleverly, with sofa-beds, Chippendale or old French closed washstands, palm-plants and gipsy-tables, that it may serve as a thoroughfare without a suspicion that anybody but a canary ever sleeps in it.

The Kitchen.

On coming to the kitchen we will go further into detail.

There is no more need to overstock the kitchen than any other room. All that is required in a kitchen is a light airy room, where in every corner it is possible to see what one is doing (quite as possible below the ground-line, as above it), where there are a good range for cooking, either portable or fixed, a table, a dresser for plates above, pots and pans below, and big drawers for dusters and sundries; and a scullery with sink and drainer hard by. A huge kitchen with much furniture is difficult to keep tidy and spotless as a kitchen should be, unless there are several people to scrub and scour, and for that very reason enough implements are better than too many.

An useful little kitchen list for a very small household is as follows (if an oil or gas stove be used, it possesses a special set of utensils):—

	<i>s. d.</i>		<i>s. d.</i>
2 or 3 iron saucepans, 10 <i>d.</i> , 1 <i>s.</i> 6 <i>d.</i> , 2 <i>s.</i> 6 <i>d.</i> . . .	4 10	4 brown jars (lidded) . . .	3 0
2 enamelled do. (or 2 copper and 1 enamelled), 1 <i>s.</i> 4 <i>d.</i> and 1 <i>s.</i> 8 <i>d.</i> . . .	3 0	1 meat saw	2 0
1 saucepan and steamer . . .	3 3	1 coal scoop	2 0
2 cups and saucers, and 4 tea plates at 1 <i>d.</i>	0 9	1 coal hammer	0 10
1 wrought iron kettle	4 9	1 funnel	0 3
1 toasting fork	0 6	1 wine funnel (if wished) . . .	0 4
1 bread grater	0 6	1 hair sieve	0 10
1 teapot (block tin)	1 6	1 wire sieve	1 6
1 tray	1 9	1 coarse gravy strainer } 1 fine do. }	2 2
3 wooden spoons	0 6	weights and scales	8 6
1 iron spoon	0 4	1 knife tray	1 6
6 tea and dessert spoons (plated)	1 6	6 patty pans	0 3
6 forks (plated)	1 6	Set of dishcovers (5)	19 6
6 knives, and carvers	5 0	1 cheese crock	1 0
1 set skewers	0 6	1 bread pan (smaller the better)	1 0
1 pastry board	2 6	1 dustpan	0 8
1 chopping board	1 6	1 galvanized pail	1 0
1 chopper	1 6	1 cinder sifter	0 6
1 mincer,	1 0	1 clock	10 0
1 coffee pot	1 6	1 rolling pin	0 4
1 colander	1 1	1 bone mustard spoon	0 1
1 hand bowl	1 2	1 clothes line and 12 pegs	0 10
1 box paste cutters	2 0	1 filter	16 0
5 jugs	3 6	1 dish tub	4 0
1 pestle and mortar	3 3	1 knife board (leather)	3 9
2 china moulds	3 0	1 lemon squeezer	0 5
1 large boiling pot	4 6	1 kneeler	0 11
1 fish and egg lifter	0 8	1 zinc tub	0 10
1 fish kettle	3 6	1 steps (6)	6 0
1 flour tub (American)	1 9	1 clothes horse	4 3
1 salt box	1 3	1 towel roller	0 8
1 spice box	2 0	1 jug mop	0 3
2 flat irons and stand	2 6	1 tablecloth press	18 0
1 frying pan	1 1	Set stove brushes	2 4
2 toilet cans	3 0	Set boot „	3 9
1 gridiron, 6 <i>d.</i> to 2 <i>s.</i> 3 <i>d.</i>	1 3	Scrub brush	0 10
mustard pot, salt cellar, } and pepper box	1 6	1 bass „	0 6
2 jelly moulds	3 0	1 broom (hair)	2 3
1 flour dredger	0 7	1 carpet (American)	1 0
		Sweep's „	0 6
		Pastry brush	0 6
		Banister broom	2 0

	s.	d.		s.	d.
Coalscuttle	2	6	3 pie-dishes	1	8
1 set dinner ware.	15	0			
2 wire covers	1	3½			
				£10	0 0

These are full prices for new goods. They can often be bought cheaper: and taking the costlier items at second hand the total need not exceed 8*l*. They must, however, be priced at different places: some, only, at the Stores: some at Whiteley's: some at small cheap local shops.

On Lumber and Box-rooms.

A lumber-room, or a box-room, is not a thing to be recommended, any more than a spare bedroom! The more receptacles, the more litter; the more litter, the more loss. Given a spare bedroom, it is never empty: given a lumber-room, it is always full. In the course of time, lumber accumulates sadly. Rods fall down, pieces of wood collect, and instead of being at once replaced where they should be, they are relegated to the everlasting lumber-room. Old letters, and other waste paper, damaged pictures, broken chairs, old keys, old clothes, everything gravitates thither. The rubbish chafes against the better goods and shabs them; and in time moths, mice, fleas, and mildew make their appearance, for a box-room is never really nicely looked after.

If possible, trunks should be kept near where they are likely to be wanted, and easy to pack, in a dry place but *not* under beds. Strong shelves can sometimes be placed in niches on the upper staircase or other dry corners, for heavy boxes in their covers; here they are easily

detached, and the stair carpets are saved something. Straps are readily lost unless numbered, and kept, with the keys, inside each box to which they belong.

As far as possible, permit no "lumber" to accumulate. Keep every room in full and complete order (if not used, cover with dust-sheets and keep aired), remedy breakages at once, and repair loose mouldings and cranky handles before they get worse. A stitch in time! Sell or exchange through the *Bazaar and Mart* what is not likely to be of any future use, for taste alters, goods deteriorate by keeping, and when out of fashion, are less saleable than now. It used to be said, keep a thing seven years, and you will find a use for it; if not, turn it and keep it another seven. True, but in town houses the rust and moth do corrupt, to say nothing of thieves, and if a thing is not in use, it is sure to spoil or disappear.

How to get rid of accumulations depends on opinion. The value of lumber is a matter of fact. Some people think it savours of meanness to sell broken or disused goods. Others think the meanness as great to allow things to tumble to pieces and then let "French leave" be taken of the relics. But the fact may as well be known that old iron, brass, lead, wood, have their market value, obtainable from any working carpenter, and will be readily bought by various dealers.

Old clothes, of course, have a ready sale for emigrants, and are well paid for. Some ladies give their maids their dresses when a little shabby. This is a very bad plan, as the maids cannot (or ought not to) wear them, and some of them are apt to help the mistress not to

save, but to spoil her clothes, so as to hurry them into their own pockets, and grudge her every day she wears them. The best way is perhaps to send them away for emigrant use.

Waste paper is worth per cwt. : ledgers and account books (without covers) 7s., covers of ditto, 1s., old letters, envelopes, invoices, circulars, old music, etc., 4s., old printed books (without covers) old magazines, and old *Times*, or other newspapers printed on good paper, 3s., Nos. 3 and 4 mixed, 3s., the dealers in it advertise in most daily papers.

Empty biscuit tins are allowed for, 3d. each. Vinegar jars and oil cans according to size. Empty wine bottles and jam jars, if not allowed for by the suppliers on return, are worth about 6d. per doz. Champagne bottles *with the labels on* are worth more than without them; even champagne corks fetch something,—and if you do not see your way to making a very large income out of corks, they should be kept, as they are the best fire-lighters in the world.

All the above things will be claimed by various employés, and many things will disappear with them, if the question of perquisites is not fully understood between mistress and servants. The wisest way is to emphasize the rule that “perquisites are not allowed.” It is better that mistresses should dispose of these odds and ends themselves, and give the money to a hospital or home, than encourage ignorant employés to consider them their own, for under the head of perquisites (about which it is impossible to draw a rigid

line), petty larceny often grows to robust proportions. Far better than perquisites are good wages and occasional well chosen gifts to honest and useful servants ; these are a pleasure to give and to receive, and establish wholesome and kindly relations. I think most respectable servants will agree with me.

Blackbeetles and Vermin.

These loathsome insects, which everybody pretends to hate, but nobody intelligently combats, are the mere result of dirty, wasteful habits, and stupid neglect. They are subject to the same laws which govern all life. They come for food, and if they did not find food, they would not come. The mistress who finds her kitchen and cellars overrun with blackbeetles, should occasionally visit these places at night, after the servants have retired. She will then find at least dust and crumbs from supper on the floor—probably a jar or crock or two containing the indescribable conglomerations that cooks collect and eventually sell, scrapings of vegetable, grease from plates, half-scoured bones left from the *pot au feu*, &c., and certainly moisture in the sink, perhaps a leaky tap and other attractions for thirsty insects, if not worse—heaps of tea leaves, dregs of beer in glasses, the bread-pan half-covered, and (if the cook is *very* careless) the half-empty dishes from dinner, which, of course, would be the beetle's delight.

These messes are what beetles come for, and the mistress is responsible for beetles. They are not indigenous, but were brought here, as the plague was, from

abroad, chiefly in our sugar commerce with the East and West Indies, and a few scattered scores let loose from every ship, and not vigorously kept under, have overrun most European nations with their descendants, till the army is almost too big to fight. Gilbert White (in 1790) speaks of the *blatta orientalis*, or "black bob," which is our common cockroach, as an "unusual insect" in the country. There are several varieties, some slender, some broad backed, and the males are winged. They originally belonged to the warmer parts of America, and were thence conveyed in ships to the East Indies, and are said to have been carried first to the northern parts of Europe, Russia, Sweden, &c. But I am told that in many northern English towns now, they are regarded as so great a reflection on thrift and cleanliness, that their presence, if known, cools neighbours and discourages tenants, and consequently they hardly exist in the better class houses. This wholesome public opinion would soon banish them from all kitchens as completely as public opinion has recently banished the bug and the flea from all decent bedrooms, the former of which is still nearly unknown in country places, and in all Ireland some years ago was said to be entirely so.

That would be said of a housekeeper who allowed bugs in her beds, or fleas in the drawing-room? and how are they kept out, when at any minute one may bring a stray parent in from cab, omnibus, or train?—why, by care and cleanliness! A very few years ago the "seaside bug" was so openly acknowledged as inevitable, as to be sung in *Punch*, and thought a fetching jest in the

“Dailies.” Is that so now? In Italy the streets are full of fleas, and one can hardly be free of them; but in England shall we allow such unpleasant neighbours to multiply? Why then do we tolerate the largest and unsavoiest of all the bug family to infect the place where our food is cooked, visit even the larder sometimes, merely because their habits are nocturnal, and the servants, not ourselves, have to bear their presence and their stench? Let the young housekeeper (who will have little enough to do with her time during the first year) wage intelligent and ceaseless war against this filthy accuser. Don’t begin feebly setting beer-traps, and casting poisoned bread and cucumber-peel about. These are baits for beetles, to which they will invite all their black friends. Pull up the hearth, the boards, the range, reface the walls, rather than leave a harbour for the eggs. Have the inside of the platter as clean as the outside. Stop up all holes gnawed by their strong mandibles with Portland cement, scrape out old mortar, and with it the long black egg cases, that shortly will disgorge thousands of new beetles apiece. Use quantities of carbolic acid in the scrubbing-water, and apply it with brushes to all cracks, not once, but every week, every day! Turn a deaf ear to remarks that “you can’t help beetles;” make the creatures very uncomfortable; see that the cook never leaves parings, grease, crusts, bones, or hay that game has travelled in, in pots behind doors and on dark and lofty shelves. Let every scrap of food be closed and hidden away from them, and liquids likewise, which they chiefly seek, and having thus struck at the root, you

may *then* buy the usual poisons and traps for the routed and homeless pests, and kill survivors before they have time to deposit more eggs.

If not, these creatures being far more intelligent than you are in compassing an end, and twice as persevering, will multiply till the kitchen floor at night palpitates with a living carpet, and in time the family cockroach will make raids on the upper rooms, travelling along the line of hot water pipes, or any unnoticed corners. In a house I once lived in, only newly built, which ought to have been free, the beetles would collect in corners of the kitchen ceiling, and hanging to one another by their claws, would form huge bunches or swarms like bees towards evening, and as night closed in, swarthy individuals would drop singly on to floor, or head, or food, or whatever happened to be under them. This nice state of things was not resented by the maids. They only said "you can't help beetles;" but if I had been the mistress of that house, there would soon have been not a beetle left, if it cost me half my kingdom. I remember the owner getting in a wretched hedgehog, which (being advertised to kill beetles) was expected — one poor little erinaceus—to cope with this vast cloud of witnesses to human stupor. A hedgehog certainly eats beetles, as many birds will, one or two *per diem*, perhaps, but a hedgehog can no more clear an infested kitchen than a thrush. Insects breed faster than the jaws of any one foe can demolish, or its stomach digest them, and as the hedgehog brings in more fleas than it dismisses beetles, I cannot recommend this half-hearted remedy.

Beetles are often introduced in bundles of firewood, which they find snug quarters, just as bugs are occasionally sent home in the clean linen. Now bugs, in a lodging-house, are a legal justification for withdrawing from the agreement, and rent cannot be recovered. The above neglect on the part of tradespeople should be similarly and summarily resented. It is sufficient cause for withdrawing custom, as dismissal should inevitably follow such an "accident" as I have known cooks guilty of—sending up a blackbeetle in the coffee or the hash. No cook is fit to keep to whom such an "accident" can happen. And no mistress can be considered a fit housekeeper who permits one cockroach in her kitchen.

Moths, like most other insects which do not embellish a house, are a sign of neglect. They attack damp, warm corners, and all furry or woollen goods which have been laid aside half dirty or damp. One dirty blanket concealed among a pile of clean ones will attract moths, whose larvæ will eat their way up and down through the whole pile, therefore look after the packing away of winter coverings in summer—*yourself*. Plentiful camphor balls, Russia leather parings, or any strong scent, inconveniences these creatures, and they are better inconvenienced on the whole.

Beetles come out on damp nights more than on dry, but no scents, even burning sulphur, have any effect on them—they want more drastic treatment.

Fleas inhabit the cracks of floors. Plentiful scrubbings with a little carbolic acid, if obstinate, easily gets rid of *them*, and they say the plant "flea-bane" is useful

scattered about. There is the other urban insect, connected in the public mind with Mrs. Carlyle, and much nursed by philanthropists in the last century, like black-beetles, for some reason or other. These creatures are rare in clean houses, but if chance brings them in, seek them on high, not on the ground, like the skilful flea. Drastic measures will be required, such as strong brine or carbolic acid. Go on and prosper, like the man in "Excelsior."

Flies are troublesome in some neighbourhoods, especially where low streets are adjacent. *Papier moure* and other papers are of but little use, as the flies poison themselves, and then drop into the cook's dishes. If you can endure the old "treacle" papers, there is nothing better; but failing that, in these æsthetic days, quite the best is Viscum (Warren, Harrow Road, W.); but the most effectual measure is to nail coarse leno muslin across the openings of the windows, through which the flies cannot pass, though I have heard that in Italy a network with meshes an inch wide will keep flies out—they connect the meshes with the deadly spider's web, and never pass through. Leno has another advantage in this position—it keeps out blacks as well as flies, like a regular dust-filter. Having devised the plan and employed it nearly twenty years ago with perfect results, when I lived in a "blacky" neighbourhood, I can speak from experience. People used to encourage flies and cover with yellow muslin everything they threatened to spoil, just as some people denude the house of breakables and pretty things before the boys come home

from school, instead of teaching children to care for them and not spoil the property. I prefer to abolish the flies, not the frames; and as flies, like other creatures, only come for food, I deprecate leaving sweets and edibles about. I avoid an hotel where there are many flies for that very reason, I know the habits are dirty.

Ants are easy to deal with. Observe their walks, which are monotonously regular. Pepper them till the ants get tired of making new ones, and disappear.

Rats and mice are nice, pretty, clever little things, and not objectionable unless allowed to get ahead, when in their great hunger they will attack all eatables which they find accessible, and naturally suppose are kindly meant for their use—down to grease (which includes candles), and even woven materials, and wood, at last. It always hurts me very much to see these beautiful, intelligent creatures dead in traps. They too are our friends, acting as scavengers, and are to me in no wise repugnant, like insects. I shall never forget the excitement of a rat-hunt in one house I lived in—the kitchen in a ferment, the tradespeople called in by an agonized cook to attack this dreadful enemy. If it had been a man-eating tiger there could not have been more shrieks, and a trap was hired and the brute caught, and a friendly grocer appeared with a club to brain it. I had never seen a rat, and tremulously approached to assent to the righteous execution with something of the feeling, I suppose, with which tender and otherwise kindly Christians witnessed the burning of heretics not so long ago—a sort of pious venom drawn from a long-nursed super-

stition. When I saw the beautiful, bright-eyed creature dragging its cruel trap about, its lovely clean fur draggled in places with blood, and itself only a larger form of my pet white mice, I had a revulsion of feeling indescribable. The cook was shaking her fists and scolding at it as if it could understand; the little rat was only leaping and straining to flee the cruel, inhospitable house for ever. I wish I had saved the poor thing's life, but I ran away and let the cook decide; and I always feel as if I should be held answerable. Get a cat for rats and mice. The odour of the cat keeps them away—better drive away our enemies than kill them if we can. People seem to have a superstition about rats, and fancy they will murderously attack them and gnaw their toes in bed. Absurd! they are as harmless as they are beautiful, till over population corrupts their morals, like mankind; and they are no more carnivorous than pigs, except under the pressure of thirst and starvation, which has driven even man to devour strange foods. As well believe with the ignorant bumpkin, that the goat-sucker, with its impossible bill, sucks goats, and much other inscrutable nonsense which is at the back of our shortsighted persecution of birds and woodland beasts, ignorantly dubbed vermin. A little grey mouse the other day came up boldly and drank some of my dog's water—looking up at me with friendly entreaty—"Won't you spare a fellow one little drop of water to cool his burning tongue?" I did so very gladly—one never knows what one may need one's-self hereafter, like Dives—who pitieth another is said to think of himself! But if the little mouse reduplicates

himself unreasonably, I must argue with him—through a gentlemanly cat.

The Trousseau.

A really sensible girl will not spend much money on her trousseau, though I have heard it said that, as the trousseau is one of the few things a girl can raise money for, a girl who has no *dot* should furnish her wardrobe plentifully, especially with underclothes. But underclothes go out of fashion as soon as anything, and are nowadays easily renewable, as they were not in the days of delicate handiwork ; so easily, indeed, that American belles renew *every year* with fairer and filmier garments, nightdresses, petticoats, petticoat bodices, chemises, or whatever new-fangled things replace them, vests, and all else—mostly of silk.

Silk is shocking wear, and the above-named sensible girl will only wear it in summer, if at all, in this country, where it is not a necessity, as in the American electric climate silk certainly is. Unless the Jaeger system is preferred, good fine longcloth and cambric are still the most dainty and durable of fabrics, and the needlework done by the French nuns upon these cloths makes the garment a real work of art, and wears better than open embroidery. Not that longcloth can be counted upon to wear five years as it always used ; but most fine cotton goods ought to last three or four years. It is tiresome, as well as extravagant, to have to buy new each season.

A girl about to settle in England, on a moderate income, and already possessing a few clothes to her back,

actually requires for her trousseau only 3 nightdresses, silk, cotton, or woollen as desired; 4 to 6 shifts, or combinations, if of longcloth, 3 if woollen; 8 pairs of stockings, 3 woollen, 3 black silk, or Lisle thread, and for evening wear, a couple of pairs of white silk or lace; 2 corsets, 2 summer vests (low); 4 winter, 2 high and 2 low; 3 white petticoats, 2 good and 1 handsome (other petticoats according to habit); 2 evening bodices or slips (camisoles are best, drawing up), and 2 coloured woollen, or 6 linen bodices (high) or both; 6 pairs of boots and shoes will be wanted, all told, for bad weather and bright, day wear and evening and fireside slippers; 1 dressing-gown; 1 toilet jacket of flannel; 12 collars, or a few yards of frilling; 12 towels; at least 2 dozen pocket-handkerchiefs—12 for common use, say 12 finer, and a few lace ones besides are as well—plenty will be wanted, not only for colds in the head, but even, perhaps, who knows?—for tears; cuffs and gloves as required; last, not least, nice handsome travelling-trunks and well-fitted dressing-bag to pack them all in.

In consulting the foregoing list, which represents the minimum, it must be remembered that some people wear their clothes dirtier than others; cotton goods invariably require replacing oftener than wool or silk, and every girl must consider her constitution and habits; but the fact remains that to wash a fine laced linen nightdress oftener than once a week, destroys the fabric sadly, and practically it is not wanted; therefore, one on, one at the wash, and one for accidents, suffice; but a set of 6 or 12 of the bigger garments are apt to crowd the shelves, grow yellow whilst waiting their turn, tempt impecunious housemaids, who

are not above wearing (if not annexing) their mistress's apparel, and sometimes get lost at the wash through being too many to be immediately missed.

The Jaeger System.

The Jaeger system of wearing fine, all-wool garments exclusively, is no doubt the most healthy, the most economical, the most comfortable, and the most cleanly, seldom as the garments require washing (once a month, says the patentee), because they throw off at once the "noxious emanations" which soil the garments, and retain the benign exhalations, without which the skin loses a healthful protection—so says Science. I recommend Dr. Jaeger's book (3, Prince's Street, W.) to all who want facts and lessons to convince them that wool is preferable to any vegetable fibre for human wear, cellular or silk. But the bride may prefer a more elegant suit, seeing that her underclothes are sure to be on view, and Dr. Jaeger has not bent his great brain to flatter feminine vanity. He might, though, begin to wed health to beauty. It would not be difficult to devise delicate networks and open-hole cashmeres, edged with dainty woollen laces, and lined with pink or blue—or to broider in fast colours such exquisite wool as India supplies, than which there is no more luxurious wear next the skin. These, in white, or delicate tints, would propitiate the most fastidious little customer, and make every stage of her toilet picturesque and seductive, instead of grotesque and repellent.

As to the shapes, let us consult our own fancy and convenience. Some women like separate garments, some

prefer combinations. Some feel weight least when supported by the hips ; some fancy their skirts supported by the shoulder. Some prefer stays, some prefer none, though I am on the side of stays when properly cut, and not in any case tight.

Foolish Old Fashions.

Why are we bound to that obsolete relic of the "Imitation Greek" days, represented by our present night-gear? The original notion of a classic chiton, sleeved, and the zone removed for convenience in sleeping, had reason enough when the dress by day was semi-classic ; but why the attire, in which we spend nearly half our lives, by night is to be such that one can never dare to be surprised in it, passes my comprehension. Men have solved the problem by adopting pyjamas, which are a proper echo of their daily dress. Women may follow suit and adopt a neater and less obviously local costume ; and a cashmere night-dress cut more like a gown with a loose sash of washing silk, and perhaps a sailor collar to match, would be fully as convenient and far more presentable than any, however gaily trimmed, I ever yet saw. I recommend Dr Jaeger to take my hint and time by the forelock.

Dresses.

A pretty tea gown is always useful, if only to save the evening frocks ; but in the way of dresses, little advice can here be given. Much depends on the scale of life, personal habits, the place of abode, the husband's profession. Broadly speaking, very few dresses are advisable on account

of the changes in taste or in fashion. The wedding dress generally comes in for best evening dress, and admits of the addition of a little colour after the first month or so. Two demi-toilettes, for home use, and for small parties abroad, are very necessary. One of them may be dark.

The going-off dress forms the visiting dress for the first few months, and a couple of plainer gowns (making 6 in all) are perhaps the minimum allowance for London. One among them should, of course, be a really useful travelling dress, with bonnet *en suite*, and as many brides forget that "a rainy day" may come even after marriage, the umbrella and mackintosh should be packed up with the travelling rugs.

To be *well* yet economically dressed, there are two systems, both meritorious. One is to have rich materials, which look well to the last thread, and make at home or inexpensively. The other is to have cheaper materials, and have them made by a first-class hand. Both systems are costly to begin with, and cheap in the long run.

For the first, buy at Helbronner's in Oxford Street, whose silks, being not "dressed," are eternal.

For the second, go to Viola, the ladies' tailor, in Clifford Street, W., and 81, King's Road, Brighton, whose prices start from £6 or £7.

If both systems are beyond you, you must submit to buy cheap, and make cheap. In no case have many dresses at a time, or fear to be seen often in the same toilette.

Nobody respects a woman for dressing above her income, or for wasting money on clothes which is wanted

in the kitchen or the library ; but a sloven in dress loses influence with her husband and with her children, and gains nothing in attention from the humbler classes.

In mantles, preparation for winter and summer is advisable, but particulars would be superfluous. Most brides start with some good furs, and it is a mistake to discard useful old friends, merely because one enters a new state.

House Linen.

Household linen sometimes counts and sometimes does not count in the trousseau. It often used to be provided by the bridegroom's mother. In old-fashioned France, the birth of a girl was the signal to commence the fine spinning and weaving of household linen for her future marriage—this was the girl's *dot*, and no care was too great to spend on what was to remain a lifelong possession. In the present day, household linen—we use the common term, though many people detest hemp—does not last a lifetime. It is hastily woven by machinery, and cannot represent the quality of old. It is badly washed with preparations of lime and other mischievous ingredients, in spite of all the protestations of laundresses applying for custom. And, as before said, in the present day such goods are so easily replaceable, and so cheap, that it would be bad policy to cumber shelves and boxes with more household linen than is immediately required. A useful little set is as follows, for a bride who will begin with a household of two selves, and two servants.

2 pair linen sheets, double size.	4 smaller, for daily use.
2 ,, calico ,, ,,	12 tablenapkins, fine, 6 coarser.
2 ,, calico ,, single size.	2 slips.
6 linen pillow cases.	6 tray cloths.
6 calico ,,	4 toilet covers (2 qualities).
3 coverlets.	2 servant's tablecloths.
4 pair servants' sheets (not fine).	4 round towels, for pantry and kitchen.
4 strong pillow-cases.	12 dusters.
24 towels, bath, diaper, hucka-back, and cotton (6 of each).	6 glass cloths.
1 large bathing towel.	6 tea cloths.
2 table-cloths (fine for company).	4 knife cloths.
	6 yards house-flannel at 5 <i>d.</i>
	1 crumb cloth.

All these goods should be unbleached.

The wear of linen is *trebled* if unbleached ; the colour is pretty to begin with, and in half a dozen washings becomes a nice white. Irish is said to be the best quality for wearing, but I have found little practical difference between Irish and Scotch goods, and if they are not too fine, both are very lasting. Calico wears far better than linen.

From three to four blankets may be allowed to each bed (winter use). These, if properly taken care of, require washing only every other summer, even when white, and many people prefer coloured ones, embroidered by themselves.

A month is the old-fashioned allowance of time for a pair of sheets on a single bed. A fortnight when used by two. Pillow cases require changing rather oftener, chiefly because people (especially servants) allow their hair to become so dusty, that it soils the cases very soon. Servants should be rebuked if the pillow cases tell such tales too often. The above allowance serves only

cleanly people ; others might want changes every night, but this is destruction to good webs, and sheets were never intended to take the place of soap and towels.

If you have enough, it is pleasant to have two fresh towels every day. But the above list would not allow for that. Two may serve a careful person a week, one bath and one diaper. Many servants expect only one, but it should be large, and not thin and fine. For the muscular, huckaback is best wear. Ladies, and children below six or seven, generally use fine ones, though they are less "sanitary." Gentlemen should be discouraged from using toilet towels to sop up ink and spilt water ; for such accidents, a duster or two may hang on the towel-horse ; but brides must keep their tempers if they find the bridegroom exceedingly unobservant in the matter of qualities. A difference in colour is advisable.

Old linen and calico should not be burnt, nor allowed to dependants. If kept in order, sheets and pillow cases will still last from five to seven years, that is, if there are plenty. When sets are small and the same things are washed and used, used and washed, in alternate weeks, three to four years must be allowed, according to the quality. They are first entrusted to the laundress on condition that she uses no washing-powder or brushes. Then they are neatly darned. Then they are carefully patched, or they may be cut in half and the outer edges joined to make the centre, which always wears out first, lastly—they are patched beyond comfortable use—are they then to be torn up for lint and sent to a hospital ? not yet : they will serve as useful dust sheets for severa

years, and the lint stage can follow on the heels of that. I have seen in those houses where a linen-bag is kept for everybody's use, charming and thrifty as it sounds, really good pillow-cases and sheets only in the first darning stage, bundled off because the linen-bag is getting low! I should think it *would* get low, indeed, when half the servants' friends can get shifts, handkerchiefs and pillow cases little the worse for wear out of it, for the asking. I hate this system of waste and peculation. *Give* the things away if you like; but give them with a proper knowledge of the exact worth of the gift to the giver, and not in mere indifference. What is useless to one person is very useful to another; but what is seemly for one is not seemly for another. To give requires as much tact as to receive, and a gift should confer honour on the giver, without injuring the recipient.

Wedding Gifts.

Friends are often exercised what bridal gifts to add to the trousseau of young favourites, and whilst the tables on the wedding-day groan with superfluities (chiefly salt-cellars, why I cannot imagine) the trousseau may lack actual necessities. It is a pity that the bride is not oftener consulted as to her requirements by the kind friends who contemplate giving her a keepsake.

If she were, and if she had the courage of her opinions, I suspect she would certainly suggest a large bowl, into which her friends might drop, anonymously or otherwise, cheques, bank-notes, and even postal-orders, not to say the coin of the realm, much after the old manner of "salt-

ing the head" of retiring schoolboys. A sum of money so collected would be more convenient than any other offering, which too often wears out, or in the inevitable changes in opinion and taste becomes an eyesore which one cannot keep with any comfort, and dares not part with.

Handsome trunks might be oftener presented if givers were not careful rather of their own *éclat* than of the bride's advantage. People never have too many trunks for present and future use; they are very costly, and they are a *sine quâ non*. There are not a few other requisites which never get a thought. The trousseau might well include handsome books *in bookcases*; really first-rate cutlery; good wine, Persian carpets, handsome skins, for country a tandem tricycle, for town a carriage; among less costly gifts, a set of Chubb's useful key-chains,¹ labelled and numbered, umbrellas in any quantity are always grateful and comforting, a few handsome, strong portmonnaies, nests of pretty account-books, portable electric lamps, curios of permanent interest, a *bain-marie* set, railway and other free passes, and, mercy on us! why not a dress? Some brides would value a life-member's ticket for some good stores, cab or police whistles, travelling filters, and a score of humdrum luxuries, really indispensable, and which run into

¹ Each purchaser's name and address is registered, and the bunches of keys, if lost, are brought by the finder to Chubb's, who pay the reward, and communicate with the owner. As the finder is ignorant of the owner's name, there is much greater security against the fraudulent use of keys than when the label bears the owner's address.

money. Somebody ought to recollect a small medicine-chest, containing a few simple habitual remedies such as no household, except a bride's, is ever without, in case of sudden illness or accidents. These might be quinine, cough mixture, throat lozenges, citrate of magnesia, or fruit salt, aromatic salts, caffeine, mustard-leaves, hippacea, glycerine and rosewater, perhaps a humble pill or two, caustic plaister, and lint, and other items marked with a star on page 96. A good travelling companion is an air-cushion.

Some healthy young maniacs may laugh at this suggestion, but I have heard of headaches, sprained ankles, bronchitis, contusions, fainting fits, &c., even in the best regulated honeymoons, and it is remarkable (or perhaps it isn't) that when the maternal wing is first removed, a hundred petty risks and dangers threaten the unprotected fair one, which the mother's heart intercepts and turns aside in the safe old home.

"In Sickness and in Health."

Medical advice is hardly in place in this book, but as we have ventured a glance at the medicine-chest, one warning word may be tucked inside it. Do not over-walk or over-ride. I have known the seeds of so many lifelong troubles sown in happy honeymoon days. Bridegroom, do not be beguiled by girlish pride and emulation, and all the pretty asseverations that ten miles here and twenty miles there are quite within a maiden's walking powers. Remember the girl is entrusted to you to protect from her own ignorance and yours, and if she

is ever so sure that she is not at all tired, and equal to this, that, and the other, to-day, to-morrow, and the day after, why—don't let her do it. For the strongest girl is in some respects of frailer material than the weakest man, and the better part of valour is discretion.

I heard once of a melancholy casualty that occurred through ignorance, at the time of a woeful accident, of what medical adviser to send for. Most young people are too attached to their usual medical friend to require any new assistance, but it might chance that he was out of the way, and a stranger recommended by the chemist did not inspire confidence.

I therefore exhort all young wayfarers, in case of anything serious occurring, never to place themselves, at least for the first few years, beyond reach of proper advice, if it is only a letter from their own physician. People should no more be without the address of an accredited doctor than minus the whereabouts of the police-office, wherever they are.



DOMESTIC SERVANTS.

Improved Position.



N wrestling with domestic dangers and difficulties, it is impossible long to escape the vexed question of the day, or to blink the fact that one difficulty lies far ahead of all the rest, and that is—servants!

The most tiresome and the most disheartening duty in housekeeping is providing—which of course involves dismissing and replacing—domestic servants; and when the housekeeper is inexperienced, yet wishes to do justice to her dependants and herself too, and especially if she is apt to become attached to her 'meinie,' this necessity is onerous and anxious beyond words. But it has got to be done, from the first day of housekeeping to the last. Servants must come, and servants must go—and when I hear ladies complaining, as they often do complain, that now-a-days there are no good servants to be got, and that servants are such a "dreadful trial," and when I hear servants making similar complaints of mistresses, I often feel that wrongheadedness and ingratitude on both sides are at the bottom of the griev-

ance. I suspect it is only the bad servant; and the bad mistress, that are ill-used. It is my belief that servants were never so competent and so refined as now, nor were mistresses ever so solicitous of their servants' comfort and well-being; the brief stay of servants is one of the proofs, yet on both sides the complaints show the utmost blindness to mutual responsibilities and advantages. Good or bad, what should we do without domestic servants? What would an immense class of our superfluous women do without domestic service? There is no feminine employment so easy, so safe, so completely cared for, and so free from anxiety, and if ladies considered more than they do that the improved tone and level of capacity amongst servants as a class demands the same improvement in recreations and general liberty which ladies themselves have come to possess, and which compares very favourably with the condition of our mothers and grandmothers, domestic service might easily be rendered as popular as it now seems unpopular, at least amongst those who declare for shop-service as more independent—forgetting how much harder it is. Mistresses may say, not without truth, that if they gave more liberty, it would be abused, and that it is premature to confer a benefit which servants would not know what to do with; but this is already said of women of higher position, who often forget that liberty is the privilege due only to a reasonable and right-minded creature, and meanwhile, we must bear in mind that all classes prepare themselves for privileges mostly after they have got them.

False Pride.

False pride is one of the maggots at the root of the difficulty, and this the educated classes do nothing to cure. We see the social discomfort which has come from confounding the terms "service" with "servitude" in America, so much so that a reaction is inevitable. Yet we endorse the mistake when we find ourselves, as so many people seem to do, sometimes flinching at the good old word servant! We did so when we invented the term "lady-help." We forget that it is never the class of work which degrades a man or woman, but the man or woman who degrades and lowers the class of work. For that reason I habitually use no foolish euphemisms. I do not say "help" when I mean servant, because the two words mean precisely the same, and to introduce an alternative term is to cast a slur on the current one.

Everybody is a servant. We all serve one another, for no class is independent of the rest; and we shall do this best by planting no stigma upon any one kind of service. From the Prince of Wales to the crossing-sweeper, from the Pope down to the scavenger, we all have an equal right to bear the proud motto—" *Ich dien* "—" Servant of the servants of the Lord."

Reckless Referees.

I have hinted that women bring their troubles on themselves, and I must openly say that mutual incaution, selfishness, and indifference to each other's interests, not only between mistress and servant, but between mistress and mistress, are making the position untenable. Were ladies more alive to their responsibilities as citizens and

as neighbours, especially in the momentous matter of taking and giving references, and did not, from a mistaken sense of kindness without justice, so readily repeat characters after a servant is no longer under their own observation, we should not have half the present complaints and disaffection, nor would respectable servants so freely deteriorate. A servant can hardly attach importance to a reference so evidently lightly esteemed by the referee; and we have probably all suffered at some time or other from the results. Personally, in the matter of characters, I am as firm as a rock. When referred to, I consent to give character after character, at length or in brief, trying to tell the truth, the whole truth, and nothing but the truth, *until* I find my servant a suitable place; but once a new situation is entered, with the proper precautions, I never give a second. The servant must earn a new reference by her own conduct, and that is the right, the only right system of dealing with this important question of references.

Bad Citizens.

Having mooted this question of bad citizenship, women's indifference to their responsibilities to society at large, I must say that I think we may trace to this the changed relations of servants and employers. Why do servants so seldom stay in even good places now? why is there no public opinion in the servant class in favour of a settled habit? Because they know there are so many good places, so easy to obtain, that no loss in position can accrue by flitting. A place is but an hotel to them. Some hotels are better than others, and those are

preferred where they find, not most comforts, not least work, but most freedom. They depend on their employers for nothing important—certainly not recreation, nor society, nor education, nor marriage—they must procure these for themselves, and have time for doing so. Their work is often of a kind that does not excessively interest them—the mistress does not look after her servants enough (by this I do not mean worry and watch them), and yet she yields them too little liberty (by this, I do not recommend encouraging their visitors and providing entertainment for Policeman X— (an unknown quantity). Fifty years ago, nay, twenty, servants were treated very roughly, rated like horses, allowed no refinements; but their personal interest was more enlisted than now when they are politely neglected, and when the conversation in their presence (especially at dinner-parties) proceeds on the quiet assumption that they have neither ears nor feelings—unless the remarks are to be taken as gratuitous insults to the waiters, which they do not answer, but remember.

This is of course merely habitual inadvertence, but it assumes a national importance by affecting the tone and opinion of a large and powerful class. Then the servant, a similarly bad citizen with no conscious ill-will, learns to be extremely inconsiderate in transgressing reasonable rules and throwing over, just when their interests begin to coalesce, the employer, who has taken pains, has borne and forborne for weeks and months, in training her or him—(and this is a domestic servant's sole training. In every other business the term of appren-

ticeship is valued at a premium). This unhandsome treatment must gradually *éloigner* mistress and master who, in self-defence against new blows, come to withhold that personal sympathy which smoothes the machinery of life, and might cement the classes. And thereupon, the servant feeling that she inspires no interest, is she encouraged to deny herself some minor gratification in change of scene or air by staying where she is, when she can be equally well provided for in any other place? And has she not every right to leave at will, with due notice, what to her is practically but a "boarding-house on mutual terms?"

So mistress and maid mutually overlook each other's *menus plaisirs*; neither do ladies stand by one another to guard their common safety and form a bulwark of public opinion. And through this disintegrating principle of selfish disregard for the commonwealth, the very best mistresses, and the very best servants (I am not here discussing the bad ones), find themselves in an increasingly grave predicament. Every one is discontented, though the key of the position is in our hands.

My own worst trial is growing too much attached to agreeable and kindly servants and losing them, and I find a great many of them, and have recommended a great many; and though, in the following pages on engaging (and promoting) these indispensable props to our comfort and safety, I have been forced to consider the unworthy as well as the worthy, I should be sorry to give the impression of anything but the utmost respect

for domestic servants as a class, the more because when we consider what power we place in their hands, it is extraordinary how few abuse it, whilst they are with us, as well as after they have left. The temporary nature of their close and intimate association with our habits, our friends, our secrets, our happiness, and our sorrow, might make our servants enemies of a most terrible kind, did not human nature, thank God ! partake more of good than evil in all of us.

On Engaging Servants.

There are various ways of procuring domestics. Some persons inquire among their friends until they hear of a servant who has given satisfaction in their own circle. This is a wise plan, but it takes time. Some ladies go and sit at the Soho Bazaar, until some servant condescends to engage them as hotel-keepers, and the comfort and security of this plan depends upon taste, and is proven by results. A third way is through a registry office, which is generally unsatisfactory ; but occasionally one finds an office of the kind presided over by persons of established position, who are to be relied on.

A fourth way is by answering advertisements, but if time presses, the best way of all is to advertise briefly in a good newspaper, stating the requirements, and the wages, with the postscript, *No fares paid*. Experience will soon show why. The commonest form of imposture is that recently commented on in *Truth*.² No respect-

² I have discovered a new and thriving industry, which I should like to check. We all know that, according to mistresses, servants

able London servant expects her or his fares either for an interview, nor on arriving at a "place;" indeed if servants cannot afford the costs of seeking a new place, let them stay in the old. Ladies, however, who live far afield in the country, sometimes stand the fare, though it is not a good plan. Foreign servants expect their fares to England sent them, and it is deducted from their wages later.

Having communicated with a promising applicant, an interview is necessary for the protection of both parties. Many ladies disapprove of taking a servant from an inferior position, or from a house where the standard of work and manners is lower than one's own. Still, if this rule be observed strictly, how is a servant to "better" her or himself, as a respectable servant will always hope to do, by gradually rising in the scale? Circumstances may determine this, but in any case, as it is necessary to judge carefully, not only of the servants, but of the place she comes from, the last mistress must be visited if she is willing to speak for the servant, and the servant should conduct the appointment difficult to get, and more difficult to keep; but it seems that they are not at all difficult to interview. You advertise; your promising candidate turns up, has excellent references a little way out in the country, to be sure, but the lady will be in town next day, and glad to see you. All is arranged, but on parting the poor girl represents that she has to pay for the railway ticket; hopes you will not mind giving her the amount; as, having not had her wages yet, she is rather short of cash. You give her the railway fare, and off she goes to another house, in answer to another advertisement, and gets another fare. Needless to say she is no servant at all, comes from no place, and is seeking none—is a common swindler, in fact. I am told this little game is being extensively played in London just now. Young married ladies, beware!—*Truth.*

ment to save her ladies trouble. For many obvious reasons, the character should be personal, not written, and as unhappily many mistresses are insensible of their responsibility in recommending incapable or ill-disposed servants, and will prevaricate if not vary the truth, to get rid of an objectionable character, the utmost caution necessary in accepting information about the person into whose hands you will convey the whole safety of your household.

The main questions to be answered unreservedly, concern the morals, honesty, cleanliness, capability, temper, and health of the servant. The next is, why she left her last situation. No character under one year should be accepted, save under very exceptional circumstances, as it is easy for woman or man to be honest and steady during a month or two in the year, and yet be a perfectly discreditable person between-whiles. Would any servant be satisfied with a month-old reputation in an employer?—I look with suspicion, I confess, upon any servant who cannot show a year's character in one respectable situation, and *of recent date*. And I have my doubts of paragons, and of "Christian persons." The best Christians are those who say least about it, and make least profession, for whatever may be the case with the hermits of old, domestic servants are certainly "saved by works."

A gentleman's character of a female servant is to be distrusted; a woman who has been for several months out of place, "visiting a sick mother," demands additional precautions before engaging her; a servant

who speaks against her former mistress, is one to avoid.

My best servants have been taken from the middle-class house, when the mistress, comfortably off, if not hyper-refined, really "keeps house," really looks after her servants, like her linen, her furniture, and her children far better than "my lady," be she philanthropic or frivolous, and knows more about training them. She is often a Dissenter, and I must honestly say that a Dissenting servant, quiet, unobtrusive, and not a prater about her religion, is generally better than a Church of England one. So (in my experience) is often a Roman Catholic. Probably in these denominations, the priest or minister is more commonly in contact with the servant class, and, when a good man, he is the best friend and adviser a servant can have.

Kindness and Amiability.

The real object of seeing a servant one's self before engaging her, is that the mistress may gain some knowledge by her *maintien* and deportment, not only of her capacities, but of her disposition. This is what "character" really means. And a young, inexperienced housekeeper (who is sure to betray her inexperience) will do better to try and judge whether her future colleague is kindly, well disposed, and amiable, than whether she is a "capital servant," for the capital servant will be sure to be damaged by her certainly not capital chief, in a very few months, unless she is a really good woman besides.

The want of proper supervision will perhaps make her indifferent and idle, perhaps overbearing and insolent.

I think it is hardly necessary to enjoin forethought, unselfishness and kindly indulgence to her servants in a young bride. The ordinary educated mistress to-day is seldom other than considerate, her place seldom other than comfortable, and were it not so, a servant can quit without difficulty a yoke she finds intolerable. But I think it *is* necessary to enjoin firmness and discretion in the young girl, perhaps but recently promoted from the schoolroom to the head of a house with no special aptitude, and with but half-formed opinions. She is far more likely to be "bullied" by her servants, than to "bully" them, far more ready in her new and great happiness to be over-indulgent, than hard and inconsiderate (except in ignorance, which every day grows less); and I here emphasize one piece of advice, never given to me, and for want of which I have suffered much, i.e. never engage, or having engaged, never keep for a day a servant who is personally disagreeable to you.

Many well-intentioned friends will say, with a substratum of contempt for your helplessness, "Put up with so-and-so, don't hastily part with an experienced servant, she knows more than you do, and you may get many worse." But in my opinion, if the relations between mistress and maid are even so little strained, the peculiar position in which they stand to one other, makes that of the weakest (the mistress) intolerable, impossible; there can be no authority, there can be no order, there can be no comfort. On the first approach

to tyranny, to insolence, to disobedience, to neglect, let the young mistress assert her one solitary power, and dismiss the servant. Let it be done quietly and reasonably, and not in a passion, and not, if possible, on the commission of a grave fault. Do not wait for that. Speak quite gently, but at once—"I think we do not understand each other, and it is better for us to part," and do not take it back, once said. Right or wrong, the mistress is mistress, and when the servant shows signs of insubordination, it is often the first step to a threatening attitude, which may embrace any amount of future danger. Here I have many instances in my mind, not a few where the weakening health of the youthful mistress offered a new lever for intimidation, and after the appearance of a small new inhabitant, the necessity for "holding one's own" is still more obvious. If a servant sees from the first that her young mistress, however inexperienced, means to be obeyed, and means to be respectfully treated, she will, if she is of a good disposition, try and fall in with her "ways," and indeed help her to form them, and a strong friendship between a kindly mistress and a kindly servant may thus be formed, which benefits both. It is the weakness of the ruler that makes bad subjects, and much misery will be saved by a due knowledge of the rights and liabilities of both parties, beyond the mere mild wish for peace.

Rights and Liabilities.

A mistress's rights are :—1. Implicit obedience to her rules, be they bad or good—and her own good sense

must help her to frame them considerately—and this is so important, that disobedience (save in very trifling matters) is a legal cause, not only for the month's warning, but for *instant dismissal with forfeiture of wages*. This cannot be too widely known by servants and employers.

(2) After the first month, a month's warning, or its equivalent in a month's wages, from the servant before quitting her place, unless the servant can offer unqualified evidence that she is justified in leaving instantly. *Within* the first month, the contract can be dissolved by either party, without warning, or its equivalent, at any moment up to the last hour.

What legally entitles a servant to leave without notice are: (1) Immoral conduct of the house; (2) really insufficient food; (3) desperately comfortless or infested accommodation (after complaint and non-remedy); (4) personal ill-treatment, so that she stands in fear.

What morally entitles a servant to leave without the usual notice, may be her sudden real illness, when most mistresses would forego the equivalent of a month's warning, but it is necessary to know that this is not included by the law, because simulated illness is so very common when a servant wishes to "vamoose." I once stood my ground in a very bad case of simulated illness, on principle, and at the entreaty of all my other servants, when an ill-advised cook summoned me for wages not due. This is, however, troublesome and unpleasant enough to deter many ladies, and rogues of both sexes count on this with frequent success.

When it becomes necessary to dismiss a servant *at*

once, though not for a fault grave enough to justify forfeiture of wages, in giving the equivalent of a month's warning, i.e. a month's wages, it is not necessary to give anything else; neither board wages, nor extras, such as beer-money, butter-money, or any other allowance which may be the rule whilst the servant stays, nor fares. The wages alone are given, and these support the servant whilst seeking a new place; which she will certainly not take a month to obtain if she has any character at all.

For a mistress's liabilities in all further particulars, I heartily recommend Beeton's useful Penny Guides to Domestic Service, and especially the "Law between Master and Servants," embodying the not universally understood rules, which protect both sides. Mistresses should lay in stores of these little books, and furnish every new servant with them. That would save squabbles and imposition, and would help servants to appreciate their legal position without depending on hearsay and legend.

To save time, however, I may say that a doctor is not one of the liabilities when a servant is ill, nor is personal nursing, though many kind-hearted employers tax themselves with both. Here circumstances and personal feeling will determine what is kind and possible and just to others—and a little sympathy and self-sacrifice is often gratefully remembered, and is not, as we ironically say of virtue, "its own reward."

Gratitude.

It appears to me that whether servants are grateful or

not, when we do our best for their comfort, it is a strong Christian duty to go on doing it, and if one servant does not appreciate us, another will. I think it is a duty in the mistress to help servants to better themselves; to raise their wages annually if possible; to offer inducements to stay, such as a bonus every five years, not only because it is to our interest, but because it is to theirs. And when a servant can really better herself by leaving, the mistress should not only avoid standing in her servant's light, but if an opportunity offers, bring to her notice any good opening. To learn how to be a good master, one should read "Ulric, the Farm-Servant," a book recently translated under Mr. Ruskin's redaction.

Few servants will return kindness as one wretched woman repaid a lady of my acquaintance, who nursed her night and day through a long and dangerous illness, and received warning as soon as the patient could get about again,—why? The mistress asked why, with some feeling, since her toil and care had made her very tender to the girl.

"I know, ma'am," said the servant, "you have been very good to me, and nursed me just like a mother or a sister, but, of course, no real lady would have done such a thing, and as I could not risk my character by living with any one not a lady, I prefer to leave."

Not without thought, I repeat, try and surround yourself with amiable dispositions, for such a blow might kill charity to the root, and it is a pity it could not be levelled at the past selfishness and hardness in employers, which has made kindness suspicious, and neglect an

attribute of unimpeachable position. This black ingratitude is not a characteristic of the servant class, though it occurs.

On giving Characters.

The fact should be more generally known to both mistresses and servants, that a servant has no *legal* right to any character at all, however she behaves, well or ill. The accommodation depends on the courtesy of the mistress, and what seems at first blush hard on the servant in this ruling, rests on the extreme helplessness of employers at the hands of a wicked or dishonest servant, who is actually always the stronger of the two. The relation between employer and employed in this case is so peculiar, that domestic servants are, and must be, dismissible for many offences which could not be taken into account as regards servants, other than domestic; and whilst a thoroughly bad character given to a servant trenches on libel, and may be proceeded against by the servant as such (except in cases on ground of "privilege"), there are unfortunately many cases when the caprice or temper of the servant makes it impossible to give a good character, and dangerous to give any other. Then a mistress is in her rights to withhold a character altogether, and also her reason for refusing. This, however, commonly injures the servant materially, as such silence can only mean blame; no wise mistress would take an unrecommended servant, and therefore no mere indolence, forgetfulness, or personal temper ought to influence a mistress in depriving a

servant, as she might for a time, of her means of livelihood. In spite of the law, nothing short of very bad behaviour in the servant justifies so severe treatment, at the same time that *does* justify it, and indeed demands it. There is nothing that so militates against the peace and safety of society as the practice, too often due rather to indolence than real charity, of concealing a servant's faults from the new employer, or, worse, sending into a neighbour's house a servant too bad to keep oneself. I have had more than one servant, intolerably idle, ill disposed, drunken, and even dishonest, recommended to me through a false notion of benevolence—"I did not like to take away his or her livelihood"—or through fear,—“I was afraid to withhold a character, as so and so threatened me.” No one can bring this charge against me.

I could say a great deal on the grave importance of giving characters; so much hangs on it (especially where children are concerned), and so many ladies are really unfit to give them, from their apparent ignorance of their servant's capacities, and here I must condemn some ladies of rank, and those who ape them.

It will suffice to say here, when a servant is leaving, be entirely candid with the applicant for her services; there is no duty to one's neighbour and one's nation more self-evident. Conceal nothing; describe the faults as well as the good points (and most people have both). Be deterred by no nervous fears, no empty threats, no fatigue or impatience, from the utmost clearness and

straightforwardness; and when the servant has entered a respectable place, *do not allow her to refer to you again*. Her new character must be earned by continued good conduct.

To *write* the faults, is unfortunately sometimes construable into libel. To state them *vivâ voce* is not; and though both communications are properly "privileged," it saves annoyance in the end, if not trouble at the moment, to be just and candid, and is far more likely to secure the servant a permanent place. For a dishonest character is soon discovered, and an action at law is happily not improbable when you are found to have deliberately placed your neighbour's property in the hands of a rogue.

Wages and Holidays.

As to what wages should be given, that depends on one's income, on one's liking for the servant, and on her capacities. I subjoin a list of the ordinary wages of domestic service. But it is not my experience that the highest wages secure the best servants. I have been always better served by people at moderate wages than at high ones, and though in the present day one should allow one's self a margin, and not stick at a pound when a servant suits, I have usually found that a grasping habit goes with high wages, and "assistance" is required, not because there is too much work, but because the servant may like a little "brag." It is wisest, I think, to begin with low (but adequate) wages, raising them if

you are pleased, and supplementing them with occasional kindly gifts.

In the country, servants are accustomed to a week's holiday once a year, and no other holidays. In towns no yearly holiday is granted, but a servant expects a day out once a quarter or so. Scotch servants in London often put in a claim for a week's holiday to go and see their friends in the summer, but it proves usually very inconvenient. However, no one need draw a hard and fast line about outings, a half-day occasionally, or a gift of theatre or opera tickets (and fares) makes a pleasant break in a servant's life, that no one will deny, and they ought to share in one's pleasures a little. I think they should always have part of Sunday to themselves.



ARRANGEMENT OF WORK.

Too many Servants.



WOMEN collectively, no doubt, bring their own domestic troubles on themselves. But innocent individuals certainly suffer for the neglect and selfishness of others all the world over, and it by no means always happens that one's own troubles are one's own fault, though they *may* be. One of the causes of trouble with servants is because people keep too many. Another is, because a neighbouring registry office bribes them away as fast as they come. Here is a cause of multiplication, the sooner regulated by authorized committees of management, the better. I remember going through a phase of great trouble with servants. I think I had twenty men-servants one year, and three or four cooks. I felt so grand. But I could have dispensed with this grandeur, and did after a time. No one ever came down in the world with a better grace.

People keep too many servants, chiefly because mistresses do not take the trouble to calculate how

much work can be properly done by one person, and half the mischief, social and moral, which is the chronic result of a number of over-fed and under-occupied domestics being boxed up together in a very little space, and with very little exercise, is directly due to this ignorance, and an amiable (but feckless) wish not to overwork anybody.

Servants in decently-conducted houses are seldom over-worked. The men-servants in particular, very commonly suffer in health from the want of out-door exercise, and of anywhere to go, and anything to do, when they *are* off duty. Quarrelling, smashing china, flirting, with sudden and inconvenient changes soon after, are oftener due to the servants not having enough occupation to fill their lives, nor enough change to vary their lives, than to the horrors of "servitude." Pray, could our own sons and daughters do differently under similar circumstances?

Servants generally rise at 7 (they call it 6), they breakfast at 8, they lunch at 11, they dine at 2 or before, they have tea at 4.30., and they have supper at 9. Between these meals, for which about half an hour or more is allowed, there is hardly time for a strong man or maid to get very tired. In most well-conducted gentlemen's houses, the housemaids and their underlings are required to be dressed for their dinner, and as there is no very dirty work in the afternoon, the time between dinner and tea admits of sufficient rest—not necessarily idleness—to enable them to digest their many meals easily, and recover in time to close the

house, and do the usual not very arduous afternoon duties. Most servants get off doing much in the evenings (unless much company is kept), which are therefore practically their own, and this is reasonable. It is not a hard life ; and the cook, who has kitchen-maids to wait on her, the housemaid who has an under-housemaid to do half her work, and the under-housemaid who has a girl "up and down" to save *her*, added to the butler, who has young footmen seething with repressed energy, learning to wait on him with velvet feet—these form a considerable crowd to sit in one kitchen (or one lower hall, if there is one). We experience nothing like it, except in a mixed boarding-house, where the guests are expected to "join in conversation." What are they to do, but what they do do? In homes of their own they would have endless occupation, the daily anxiety of "business," good or bad, accounts to balance, unlimited children to rock, clothes to wash, rent and taxes to meet, the public to circumvent. Here—nothing! Can we wonder that propinquity leads often to unfortunate adventures, that temptation and bad company for one communicates itself to the rest, because they cannot get away from each other—that they quarrel, because tongues run too fast, reading is well-nigh hopeless, and a general *laissez aller*, born of having no responsibilities, grows up? Servants have to give in to one another, back up one another for a variety of reasons. If one asks in a friend, the others must, or jealousy follows ; if they are allowed to bring in good friends, they cannot keep bad ones out, and they

have their social difficulties with a "mixed circle" which we do not always allow for. It is a ticklish position, service, with all its comfort and luxury and freedom from heavy cares, and I doubt if we were in similar circumstances, perhaps imperfectly brought up at home, trained haphazard in service, with no cares but those *imported*, we should do any better, or half as well.

Keep as few servants as you possibly can. If it can be arranged, let the men-servants sleep out, or all but one. Give the men a sitting-room distinct from the women, that there may be the *possibility* of privacy. Give every servant plenty to do, and see that it is done; give them meat only twice a day, and no beer. Replace the eternal beef and beer with sweets or some variety in food, such as we ourselves demand, and for drinks, water, lemonade (which is cheap enough), or the American fashion of tea. Give them opportunities of seeing exhibitions, theatres, museums. Show them that you take an interest in their individual comfort, without trying to enter into their affairs (which they detest), and they will be found, as a rule, a very kindly, self-controlled, and pleasant class of people.

How much Work.

How much work can a healthy young servant undertake? The cook, if she has much cooking to do, and for many persons, can do nothing else. The washing-up takes a long time; the hot fire is enervating, the anxiety of "dishing-up" is exhausting—to a certain extent. If the cooking is only moderate in amount, as it is in most

private houses, she ought to keep all her own departments clean without help, and do it well. If the cooking is but little, say for two upstairs and one, two, three, or even four downstairs, the cook can take care of the hall, front steps, and one small room, and do it well. She ought not to have to cook for the family breakfast much before 8.30. or 9. That gives her *at least* an hour for dusting and skirmishing, and half an hour for the kitchen breakfast, *if* she leaves her kitchen in perfect order overnight; and a good clean cook scrubs her table, washes her hearth, and, in summer, blacks her grate before she leaves the kitchen.

The housemaid takes all the rooms above the hall, her pantry, plate, china and glass. She can take charge of from six to twelve or fourteen rooms, according to their size and contents, and according to the frequency with which she is expected to dismantle and "turn them out." A housemaid can easily clean one room a day; there are six days in a week; if she has to turn the rooms out weekly, she can only take five or six, unless she is allowed to clean them in the afternoon. If she has to turn them out once a fortnight (quite often enough when properly done, for it involves less wear and tear of carpets and curtains, and is less inconvenient to the family), she can take twelve, thirteen, or even fourteen, for some are sure to be small enough to take in couples, and yet there will be time for her to dress by one o'clock. As a rule, a room turned out every week is *not* very thoroughly done, the maid often argues, "it will be done again in a few days." When a room has

to last a fortnight, every piece of furniture must be shifted out, the corners must be seriously tackled, else the housemaid is sadly disgraced in ten or eleven days by the accumulations of dust. It must be remembered that a fair-sized room takes fully three hours to clean properly, and the housemaid must not begin later than ten on such a morning, therefore her bedrooms must be actively discussed. All the ornaments have to be removed to another room or packed on a central table and covered with a clean dust-sheet, like the chairs, which should be rubbed and brushed *before* turning out of the room (some ladies prefer these packed in the middle of the room and covered up); then comes the sweeping, after which the housemaid will make time to run down for her "lunch" of bread and cheese and glass of—let us hope not beer. The dust takes half an hour to settle, and during this process, a few ornaments can be washed or metal goods polished. Then comes the tidying and the beeswaxing, and last the dusting.

A mistress should peep at corners, high shelves, &c., *herself*.

With every servant, on arriving and leaving, go carefully over the list of things entrusted to her care, which is usually written in her book. Note breakages, cracks and damages, and replace losses before the new servant enters. This is a great trouble, but it must be done, or if not done, the housekeeper will rue her indolence. A good servant will insist upon it in justice to herself and her employer.

List of Days for Cleaning.

The following is a good list of days for work, if the rooms are cleaned out weekly.

List A.

Monday,	1 bedroom, and washing (dusters, odds and ends for self and mistress).
Tuesday,	1 bedroom, dressing-room and ironing.
Wednesday,	Drawing-room.
Thursday,	Library and bedroom (if both very small).
Friday,	Dining-room (if not undertaken by cook) or another
Saturday,	Bedroom and plate, castors seen to, &c.

The following is a better one, the rooms being turned out fortnightly, and here it will be seen are several reception-rooms, and about nine bedrooms.

List B.

Monday, Servant's bedroom and another (2).	Monday, 2 small bedrooms (2).
Tuesday, Drawing-room (1).	Tuesday, Library (1).
Wednesday, Washing, stairs and rods.	Wednesday, Washing, stairs and rods.
Thursday, Best bed and dressing room (2).	Thursday, Waiting, school, or odd room (1).
Friday, One or two bedrooms (2).	Friday, Bathroom or other required (2).
Saturday, Upper passages.	Saturday, central passages.

If much washing be done at home, a day should be reserved, otherwise two days a week are best devoted to personal and other 'washing,' and to shifting the stair-carpets, with a little allowance for oversights—I mean by that, a margin for forgetfulness, and possible toothache, headache, or something which may make the girl less active one day than another, should be allowed by making

two of the days "light." It is unwise to openly admit or court such contingencies, but, of course, they will occur, as maidservants are but human. The above list includes one very heavy morning in each week, three moderate, and two light.

Every afternoon, if not too much occupied with answering the door, and if she has no plate or lamps to clean, the housemaid should be expected to give at least two hours to needlework, she must keep the table and household linen in order, and do odd jobs.

Some ladies find it a good plan where there is time and occasion, to have night-dresses, chemises, and other tiresome work done by the housemaid and cook, if capable and willing, in the evening, *paying them for this* at a reasonably liberal rate. It is wonderful how much work is sometimes then got through, and how few ink-spots deface the kitchen tables!

Written Rules.

As servants often forget verbal directions, and indeed you are not unlikely to forget them yourself after giving them once or twice, it will be found a good plan to write down the daily work of each servant in a little book that can hang in her cupboard, and the hours for doing it, as well as the days on which extra cleaning is required. The hours for rising, meals, dressing, shutting up, going to bed, and all matters relating to comfort and order, should also be inscribed in the book, with existent rules, concerning "followers," Sundays out, times for returning,

the lists of silver, china, linen, pots and pans, or whatever goods are entrusted to her, the sweep's days, the dustman's days, &c., &c.

It is not superfluous to enter the wages of each servant, and the day of her arrival in your service ; mistakes are sometimes made about such items to the disadvantage of the mistress, though it is remarkable how seldom.

The mistress should visit kitchen and larder—and indeed every other room—daily.

It proves convenient when the cook forgets half the dishes, to have the slate to appeal to, you can then deliver a preachment without fear of dispute.

It is wise for the mistress to observe how her orders are carried out in remote bedrooms ; whether the fire-irons are rusting, the unused blankets laid under the mattresses, the coverlet protected, the pillows, blankets, mats, keys, &c., *in situ*, and all the rest of it.

In old England, every county had its thrifty, house-keeping rhymes, which I suppose the active mistress sang to her maids, or *at* them when needful, such as those of Kent and Suffolk,—

“ Early to bed, and early to rise,
Keeps a man healthy, wealthy, and wise.”

“ Enough is plenty, too much is a pride,
The plough with ill holding goes quickly aside.”

And many more, full of good sense and kindness, which modern mothers might oftener train their daughters with, remembering,—

“ Good husband without, 'tis needful there be ;
Good housewife within, is as needful as he !”

But the mistress's eye nowadays serves as well as her tongue. Good-class servants do not like constant pulling up, and will avoid the necessity, when they find cause and effect follow on each other with dead certainty.

Supplementary help, though valuable when efficient, and nothing else, is a chronic difficulty, and should be reduced to a minimum. Unless you are happy enough to know a trim, honest widow, who does a little charring to supplement her income, and does not live by it, better do without the charwoman. She is more irresponsible than a house-servant, and less easy to supervise. She breaks, and leaves the blame on others. She not seldom brings in diseases, and carries away soap and candle-ends, and odd tea-cups—or at any rate it will be alleged of her if there is any one not impeccable in the house, and she is always the most costly servant in the establishment.

Mems. in Mind.

In houses where only two servants are kept, the rooms taken by the cook are her basement, with all areas, door-step, and hall, and the dining-room, or breakfast-room. Boots and knives fall to her share.

The rooms taken by the housemaid are all those which are above the ground floor, with the leads and windows, unless a parlourmaid is kept.

The rooms taken by the parlourmaid are often the drawing-room and the boudoir, besides the pantry, the housemaid cleaning the stoves and doing the rougher work.

The rooms in charge of a lady's-maid are her own bed-room, the work-room, her mistress's bedroom and dressing-room (not to clean, but to supervise), she helps to make the bed and has full or part charge of the jewellery, the linen, and the medicine, or other small departments. An accomplished dressmaker and hair-dresser has no time for much more.

The rooms in charge of the nurse, when only one is kept, for one or two babies, should be her own nursery or nurseries entirely; she has little enough to do, even if she is a skilful and industrious needlewoman. She should turn them out once a week, and dust them daily.

The room of the charwoman is better than her company.

If any reader is inclined to cavil—and the critic at any rate must have something to cavil at, poor thing! for, *il faut que tout le monde vive*—at an inclination to regard servants as a class apart (not “the same flesh and blood” as ourselves, is the sentimentalist's favourite expression), I here admit the soft impeachment. I think they are quite different flesh and blood in a variety of ways. Servants are not all drawn from the same level of life, their ranks are very numerous, but speaking of them as a class, still they are no more like the gentry than dogs are like cats. In some ways they are far better; they are stronger in physique, they are less sensitive to varying temperatures, or they would not wear the same garb, winter and summer—we couldn't—but they are certainly not the same. In youth they are far more valuable members of society than our sons and daughters, more self-reliant, more capable, more experienced, and thus far more independent of

their surroundings. Their traditions, their standards of action are not the same as ours, nor of morals, nor of manners, *pace* the sentimentalist, who does not see better through a stone wall than any one else, maybe. Servants know a great deal more of us than we know of them, and perhaps it does not lead them to respect us—that depends. But they have a right to their own privacy, and if the “upstairs manners” of John or Mary differ from the downstairs ones, the artificial from the natural face, the terms “superior” and “inferior,” as touching the differing classes, are still so entirely comparative, that they should never be used.

If the rules I have laid down are considered too hard for “flesh and blood” to work through, or the tone of my remarks too adamant to endure, I cheerfully yield to a healthy appetite for learning by experience—“the dirty nurse, Experience,” Tennyson says.

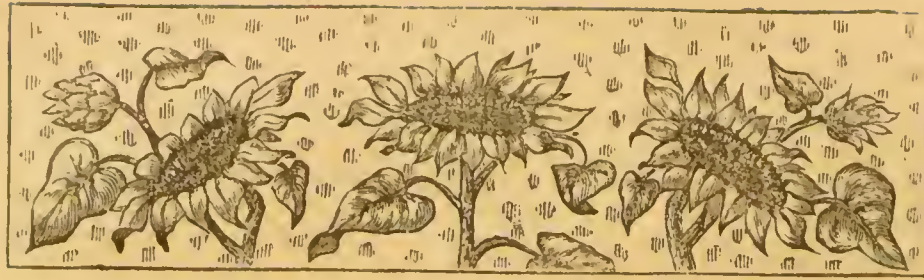
Ordinary Wages of Domestic Service.

(From “*Beeton's Penny Guide to Domestic Service.*”)

Men servants.	When not found in livery.	When found in livery.
House Steward	From £40 to £80	—
Valet	„ 25 „ 50	From £20 to £40
Butler	„ 25 „ 50	„ 20 „ 40
Cook	„ 20 „ 40	„ —
Gardener	„ 20 „ 40	„ —
Gardener (not in the house)	„ 40 „ 120	„ —
Footman	„ 20 „ 40	„ 15 to 25
Under Butler	„ 15 „ 30	„ 15 „ 25
Coachman	„ — „ —	„ 20 „ 35
Groom	„ 20 „ 40	„ 12 „ 20
Under Footman	„ — „ —	„ 12 „ 20
Page or foot-boy	„ 8 „ 18	„ 6 „ 14
Stableboy	„ 6 „ 12	„ — „ —

Women Servants.	When no extra allowance is made for tea, sugar, &c.	When an extra allowance is made for tea, sugar, &c.
Housekeeper	From £20 to £45	From £18 to £40
Lady's-maid	„ 12 „ 25	„ 10 „ 20
Head Nurse	„ 15 „ 20	„ 13 „ 26
Cook	„ 14 „ 40	„ 12 „ 36
Upper Housemaid	„ 14 „ 24	„ 10 „ 17
Upper Laundry-maid	„ 12 „ 18	„ 10 „ 15
Maid-of-all-work	„ 9 „ 14	„ 7½ „ 11
Under Housemaid	„ 8 „ 12	„ 6½ „ 10
Stillroom-maid	„ 9 „ 14	„ 8 „ 12
Nursemaid	„ 8 „ 12	„ 5 „ 10
Under laundry-maid	„ 9 „ 14	„ 8 „ 12
Kitchen-maid	„ 9 „ 14	„ 8 „ 12
Scullery-maid	„ 5 „ 9	„ 4 „

The proper wages for a charwoman are 2s. per day and her food, or 2s. 6d. a day without her food. The hours are from seven to seven, thus if “found,” she expects three meals, and she generally prefers this arrangement.



HINTS FOR THE STOREROOM.



It is better to give out stores daily than weekly, and weekly than monthly, and it is wise to make a rule that necessaries shall be asked for *before* a certain hour, and not *after*, for there is nothing like regularity. *Groceries* may be had in once a month by a standing order, the necessary amounts calculated and expected to last. Some things, such as tea, sugar, mustard and spice, wood, oil, soap, matches and tapers, may be distributed once a week or fortnight, but there are others which are apt to get wasted if the day's wants are not seen to daily. Here is the foundation of a useful little MONTHLY GROCERY LIST, which should make its appearance on say the first of the month. Less of certain items will last some small families, but sometimes you can get two pounds for the price of one.

Price at Stores about	<i>s.</i>	<i>d.</i>	Price at Stores about	<i>s.</i>	<i>d.</i>
1 $\frac{1}{4}$ lb. best tea (allowing for visitors)	3	9	2 to 4 lbs. moist sugar, in $\frac{1}{2}$ lb. packets, for cooking	0	8
2 lb. kitchen tea (in $\frac{1}{4}$ lb. packets—2 servants)	2	0	6 lbs loaf sugar, in $\frac{1}{2}$ lb. packets	1	1 $\frac{1}{2}$

Price about	s. d.	Price about	s. d.
Brought forward	7 6½	2 lbs. ground rice	0 3
½ lb. castor sugar	0 1½	¼ lb. mixed peel	0 2
¼ lb. coffee „	0 2¼	6 spices, 1 <i>d.</i> each, say	0 6
7 lbs. flour, seconds	10 ½	1 packet safety matches	0 4
2 to 3 lbs. Hungarian or American flour	0 6	3 lbs. best candles, G. M. Palmitine	2 2
4 pots jam or marmalade	2 0	¼ lb. gelatine, white leaf, @ 1 <i>s.</i> 10 <i>d.</i>	0 5½
6 packets Borwick's bak- ing powder	0 3½	3 lbs. common candles	1 0
1 lb. macaroni	0 3½	6 hearthstones	0 4
1 bot. mushroom ketchup	0 7	7 lbs. kitchen soda	0 3½
1 „ Harvey sauce	0 8½	¼ lb. mustard	0 3½
1 „ Worcester or other pickle	0 9	2 lbs. of haricot beans	0 4½
1 bot. fish sauce (very small bottle)	0 4½	2 lbs. split peas	0 2½
1 bot. Lucca oil	0 6	3 lbs. scrubbing soap, or one bar	0 6
1 lb. currants	0 3½	3 lbs. soft soap (if liked : the above suffices)	0 9
1 „ raisins	0 4½	2 tablets scented soap @ 4 <i>d.</i>	0 8
½ „ coffee	0 9	1 packet salt (table) about 2 lbs.	0 1½
2 lbs. treacle	0 8	1 bot. blacking (Day & Martin) lasts 2 months.	0 9
4 essences @ 3½ <i>d.</i>	1 2	1 bot. knife powder	0 6½
2 oz. curry powder, loose @ 1 <i>s.</i> 3 <i>d.</i>	0 2	1 packet wax tapers	0 4
2 gallons of crystal oil per month, for 1 lamp, at 7½ <i>d.</i>	1 3	6 2 <i>d.</i> packets black lead	0 5
2 lbs. Rice (Rangoon)	0 3	1 Meltonian cream	0 10
1 lb. „ Patna, for cur- ries	0 4½		
2 lbs. Scotch barley	0 3½		
1 lb. arrowroot	0 4½		
		Total about	<u>£1 12 0</u>

These must be locked up and given out *as required* from the storeroom. If coffee is drunk daily, order 4 or 5 lbs. of coffee and only ¾ lb. of tea per month.

Many things are much cheaper when had in quantities. When the housekeeper has observed what the practical habits in consumption are, she should order, for instance, lamp-oil, by the gallon, scrubbing-soap by the quarter cwt. (28 lbs.), which should last three or four months, salt

by the bar, candles (in cold weather) by the 6 lb. packet, which goes a long way, baking powder in boxes of one dozen; preserves per 7 lb. tin; tapers per 1s. packet, and sugar by the dozen lbs. or quarter cwt., sending a supplementary order as the goods give out. It is impossible to legislate for tastes and opinions, which differ so much, and the above list must be diminished or supplemented by experience.

Kitchen Stores.

The cook should have her cupboard scrupulously clean, and every material should have its pot labelled *and lidded*. She will require at hand, baked flour, baking powder, dried or prepared crumbs, garlic, shalots, onions, burnt sugar, "stock" salt, mustard, pepper, cayenne, a little Liebig or bovril is useful, spices in her spice-box, papers for fish, cutlets, soufflés, &c., paper for roasting, vinegar, oil, string, pudding-cloths, flour, dripping, lard, butter, eggs, Condry's fluid, flavourings, blacking, &c. She will also require about six dusters, six tea-cloths, four dish-cloths, one hearth-cloth, three pudding-cloths, three knife-cloths, one roll-towel each week, a table and a dishing-up cloth, a house-flannel and other rubbers, weights and scales, a pestle and mortar, nails, hammer, wedge, screwdriver, meat-saw, choppers, chopping-boards and many other things, for cooking use, which should be of medium quality, not the best, and not the worst. Each servant should have a kneeler and gloves.

The housemaid will want a well-stocked housemaid's

box, black lead, red if liked, blue, starch (a very little lasts a year), matches, hammer, pincers and nails, carpet-tacks, and a riser, emery-cloth, Turk's-head, feather brush, mattress and other brushes, lamp-wicks, haberdashery. She will want one or two dozen dusters well softened, three to six chamber-cloths, two hearth-cloths, from two to six dust-sheets, one ironing blanket, plate leathers if she does the plate, twelve glass-cloths, twelve tea-cloths marked pantry, lamp-cloths, a window-rubber, and sponges. All cloths should be carefully marked and dated.

Diamond cement, glue, tins of preserved fruit and meat, marking-ink, benzine, pumice-stone, and camphor, it is as well to keep in the house, but not open to the public. They should be "payable on demand."

N.B. It is as well never to replace utensils, cloths, &c., without viewing the worn one.

Servants should be instructed to be careful and regular in shutting the shutters of their respective departments as soon as the lights are lit, and in locking up the house, unless you supervise it, which is safest.

In case you have not an electric alarm, loose bells hooked lightly on to the shutter-bars will be found a protection, as burglars have been known to visit even London and not seldomest houses where expensive wedding presents are suspected to abound; and a loud falling bell annoys and inconveniences them.

It is not a bad idea to write on cupboard doors, &c., the almost obsolete motto: "*A place for everything, and everything in its place,*" with a few reminders, such as

“this door to be kept shut :” “Please lower the gas if not required :” “Breakages not mentioned within the day, must be made good.”

If these hints are neglected, it is a case of won't, not can't.

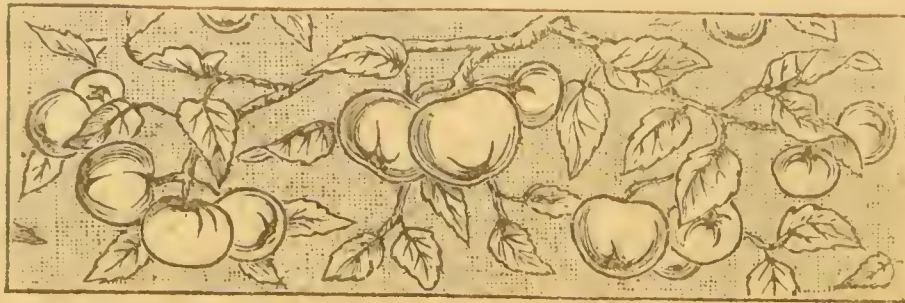
Medicinal Stores.

As time goes on, the advisability of keeping a few simple remedies at hand, in case of sudden illness, instead of sending for a doctor for every finger-ache, will be apparent to the meanest intelligence. Most mothers will guide their daughters according to their own habits. A useful list is appended, and the items marked with a star are the most important.

- | | |
|---|---|
| * Castor oil. | Alcock's porous plaisters. |
| * Quinine. | Ammonia. |
| * Cough mixture, ipecacuanha or other. | Methylated spirits. |
| * Sinapisms or mustard-leaves. | Liebig's Extractum carnis. |
| Citrate of magnesia or fruit salt. | * An Ætna for heating liquids. |
| Epsom salts. | Condy's fluid (green is cheapest). |
| * Rhubarb pills, or Tamar Indien. | Menthol. |
| Sal-volatile. | * Hippacea, or arnica. |
| Carbonate of soda. | * Glycerine and rosewater. |
| * Brandy. | * Cold cream. |
| Opium or menthol plaister. | * $\frac{1}{4}$ yard diachylon plaister : court do. |
| * Dr. Collis Browne's chlorodyne (useful in sudden cholera, neuralgia, or any sudden and severe pains). | Liquid blisters and camel's hair brush. |
| Chlorodyne or chlorate of potass lozenges for sore throat. | Glacial acetic acid. |
| Laudanum for toothache. | Tincture of myrrh. |
| | Linseed meal. |
| | * Caustic. |
| | * Lint, one or two bandages. |
| | * Medicated cotton wool. |
| | Oil silk. |

Syringes.	Spirit of camphor, camphor balls.
Smelling salts (strong), useful for faints.	Eye lotion of some simple kind.
Spermaceti ointment or vaseline.	Papier Fayard et Blayn.
	Insecticide Vicat.

These materials are bought infinitely cheaper at the Stores, than at the chemists; but chemists, like booksellers, allow a large discount for cash.



COSTS AND QUANTITIES.



THE following practical observations may or may not be useful. The young housewife with all her pleasant preoccupations, frequently wants a help to memory, however exact she may be, and a little of the firmness which belongs to old habit, however intrepid, when the day comes round to give out the weekly stores.

Lighting.

Paraffine oil is much cheaper, wholesomer, pleasanter burning than gas—cheaper, partly because you can *limit the supply*, partly because a portable light lessens the need of more than a single centre of light in a given area; wholesomer because the products of combustion are not poisonous—judge by your picture-frames, or try experiments in the greenhouse; pleasanter because there is no flicker as in gas, which is injurious to the eyes.

You can limit the supply in two ways, by allowancing the oil per week, and by determining the supply to each lamp; whereas with gas, you never quite know what is

consuming, in spite of all care in turning down—what with too full a supply to the metre, resulting in loss without light, carelessness of servants, worn out burners, and the rest.

The cost of gas has been calculated at 19s. per burner (with care) in the year; but I consider this under the mark, it is nearer 25s., allowing for irregularities. Note the bill.

The price of Crystal (refined paraffine) oil varies from $7\frac{1}{2}d.$ (present price) to 1s. 2d. per gallon. A good Duplex or similar lamp consumes daily in winter nearly half a pint of oil, if burnt till eleven or half past; in summer half the quantity only. At 10d. per gallon (average), this equals 13s. or 14s. a year. But two small single-wick lamps, burning in winter only one gill each, and in summer half that (about 7s. a year), may replace, at given points, two gas jets burning *at least* 19s. annually apiece—a great saving.

Allow, then, two quarts a week for your Duplex (5d.), if the oil is 10d. per gallon, one quart a week for a single-wick lamp, the cost of which will be under 3d.; indeed these quantities are exactly sufficient for eight days in winter. Crystal oil may be conveniently ordered in by the two, five, or ten gallon can. If you have a safe storing cellar, a barrel of forty-two gallons will reduce the price, but small quantities are the easiest to supervise. Colza oil is about 2s. 6d. a gallon; but as it goes twice as far, the difference is less than it seems. The light is inferior.

Candles ought to be kept a little, to harden before

burning, like soap, but in summer modern candles are apt to melt in the store cupboard, or bend down dispiritedly from the chandelier, and don't bear keeping. Composites or yellow wax eight to the pound for bedroom use, 1s. to 1s. 4d. per three pounds, burn four and a half hours. "Gold Medal Palmitine," which are very good and hard, at 2s. 2d. per three-pound box, burn (six's) nine hours, the value of each candle being about $1\frac{1}{2}d.$; the four's, value slightly over 2d. each, burn twelve hours.

Candles are clearly a costly mode of lighting, even at their present reduced prices, except that one is sure to be more careful of a candle than of a gas jet.

The Duplex lamp burns only $0\frac{3}{4}d.$ per night in winter (at 10d.), with a light equalling perhaps four candles. The gas jet burns 1d. to $1\frac{1}{4}d.$ in winter, with a light equalling from two to four candles, that would cost 3d. to 6d.

Electric Light.

Not to ignore the electric light, whilst speaking about costly illuminating, I may say it is the costliest. The above amount of light would certainly cost over 50l. a year.

After the preliminary expense of laying on the machinery, ten electric lamps are computed to cost 25l. a year, charged whether the lamps are in use or not. You may be absent ten months, but you must pay all the same. Two electric lamps equal one Duplex; and the amount of illuminating power derived from your 25l. (plus interest on outlay), would only equal five Duplex lamps, costing in oil 4l. 9s.

For instance,—

	£	s.	d.	
10 gas jets will cost	10	to 12	0 0	per annum.
10 Duplex lamps (if at 10d.) will cost	8	18	0	or less.
10 lamps, 4 Duplex, and 6 singlewick will cost	7	0 0		„
20 electric lamps will cost	50	0 0		and interest on outlay.
Equal light by candles	about 30	0 0		

Household Provisions.

Wood should be allowed, as it gets sadly wasted. One bundle used to be required to light a large old-fashioned kitchen fire; modern fires, kitchen and other, require only a half-bundle, at 3s. 1d. to 3s. 4d. per hundred (Stores). A very small grate takes only one-third of a bundle; i.e. one bundle lights three fires. These are fair allowances; of course a clever fire-lighter can make three sticks placed cone-wise serve for any fire, but the *principle* of lighting a fire seems the last accomplishment of a good servant. Anyhow, you can allow as much more as you please.

Potatoes should be had in by the sack, except when new, and waxy, when they will not keep. One sack (one hundred and twelve pounds), at 6s., will last a small family of four or five persons three months. Two sacks will serve ten or eleven persons, if properly kept, and not allowed to sprout. When I say sack, I do not mean "bag." The one weighs three bushels (one cwt.), cleaned potatoes, the other two bushels only.

Thus it can be calculated that a bushel of potatoes at 2s. per bushel, ought to serve for one month's consumption; i.e. 6d. worth of potatoes per week. It will,

however, require care on the part of the cook not to make it 9d or 1s., and it is safest not to leave so large a quantity at her disposal, as they get unintentionally wasted. If bought in small quantities, 1s. a week is a common allowance for four persons.

Coals may be had in for the year in June or July, when they are cheap. But some housekeepers consider that a large mass of coal gets wasted more than a regular *quantum* per month; and coal-merchants admit that coal deteriorates by keeping. In a house where three fires are in daily use in winter, besides the kitchen, seven or eight tons coal and coke will be consumed in the course of the year. In a big house where ten fires are in daily use in winter, and seven all day long, I consider eighteen or nineteen tons sufficient (and three or four chaldrons of coke), according to the size of the grates (about 18l. per annum). One ton lasts well for three months during the summer, but only a week in the worst of the winter. In a small household a ton should last three weeks or a month, and its price may vary from 15s. (summer) to 17. 1s. (winter). More costly coal is cleaner, but goes no further. Average cost per annum 17s. per ton.

For stoves and ranges, see p. 19.

Butter, eggs, lard and cheese. It does not repay to have in butter by the barrel, eggs by the hundred, lard and cheese in large quantities, where the family is small, unless you have a very good place for storing them. If, however, you understand the matter, and can do it successfully, the expense is reduced more than one-half. A quarter of a pound of (hard) cheese and half a pound

of butter is generally allowed per head per week. Practically, no one eats more, exclusive of waste or carelessness. I believe this is the hotel average. Half a pound of cooking butter, and the same of lard, are a good average for a small family, where clarified dripping is used.

The week's eggs may cost about 1s. (or less if poultry are kept), unless for special cookery.

Tea—a quarter of a pound per week; *Sugar*, half a pound per week is the usual allowance per head.

Coffee does not go as far as tea. Allow one ounce to the breakfast cup, if you want it strong.

Bread, one of the materials I am sorry to say most easily and commonly wasted, should be allowed, otherwise Heaven knows what becomes of it! How much ought to be allowed? A soldier in camp is allowed one pound and a half of bread per diem. But then it forms the staple of his nutriment. I do not think anybody, except a schoolboy, can eat over three-quarters of a pound a day, that is regularly, with all the other foods. Half a pound is a usual quantity. That brings the maximum allowance (since none need be allowed for cooking, there are always relics) to five and a quarter pounds per head per week; the *exact* allowance three and a half pounds, and this will probably meet the full wants, as some eat less and some more.

The weekly bread bill ought to be about 3s 6d. for eight persons; half that for four; 2s 6d. suffices very well for six. These prices allow for full weight in loaves at 3d. apiece. The price of bread varies from 2½d. to 3¼d. per two-pound loaf, now that quarterns are abolished.

If *Beer* is "found," from two to four glasses a day will be consumed per head, exclusive of tender attentions to the dustman, the coalman, and the "cousin." A nine-gallon cask may be expected to last a fortnight.

It is more likely to do so if the key of the cellar is secured ; otherwise the "harmless necessary cat" makes away with a good deal, and has sometimes been known to leave the tap running. Tiresome cat ! The animal should not, however, be beaten for it. Beer is by no means allowed in all houses, and every year less. Quite as much work is done without it,—more, I think. If beer-money (also unnecessary) is allowed, one pint a day each (2*d.*) is a common allowance for women, and for a man the quantity depends on what his condition is expected to be.

The usual amount of *milk* consumed is one gill (value 0½*d.*, at 4*d.* per quart.) per head per meal ; and as much more as you like to pay for. Two gills fill a tumbler ; one gill of cream (3*d.*) suffices for tea, two persons. A small milk pudding requires one pint to one and a half pints milk. If you have a cat, allow the poor thing half a pint a day (besides scraps), and see her drink it. Some people think cats can live on mice and air. A good mouser is a good servant, and should be well fed. He is well worth 7*d.* a week to you ; and if you cannot afford that, you have no right to keep the animal.

Butcher's meat.—Many housekeepers have the utmost difficulty in calculating the proper amount of butcher's meat to be consumed per week ; they do not like to seem to allowance food ; yet some calculation is necessary,

else with all care, the amounts will vary very much when the cook is not more experienced than her mistress ; and it will be a case of the blind leading the blind.

A soldier in active service is allowed half a pound of cooked meat per day, or three quarters of a pound fresh. It is neither possible nor desirable to allowance every ounce of the necessaries of life in a household, where economy is not a matter of life and death.

Yet the half-pound per head per diem is not far wrong. Here is a

Typical Butcher's Bill

for one week in a "plain" house, when the meat was not limited either in theory or practice, but where the cook was honest and economical, even when left entirely to her own devices.

Early Dinner and Tea-supper : Account for 4 adults and 1 boy on 2 days.

		<i>s. d.</i>
Monday,	6 lbs. 9 ozs. corned beef, silverside, @ 7½ <i>d.</i> per lb.	4 1½
Thursday,	5 lbs. 15 ozs. neck of mutton @ 5½ <i>d.</i>	2 8½
Sat. till } Mon. }	9 lbs. 8 ozs. sirloin beef @ 9½ <i>d.</i> ¹	7 6½
22 lbs.		14 3½

This was at the rate of three pounds of meat per diem eaten by four adults. Allowing for a little further waste in cooking, this does not exceed the soldier's half-pound. The meat ordered admitted of plain soup or broth every day till Sunday, when Yorkshire pudding took its place ; i.e. the liquor in which the corned beef was boiled made 4 quarts stock. Pea soup was served before the cold

¹ These are American meat prices.

meat on Tuesday, and before the "bubble and squeak" on Wednesday, and a little of the same stock was reserved for mulligatawny on Thursday, when the mutton came in. The scrag end of mutton was boiled with capers, and the liquor (two quarts) made Peasant soup for Friday, and Scotch broth for Saturday, with cutlets and macaroni and mince successively. A little fish, but no poultry that week, was added to the above meat account.

The above typical weekly bill is quoted for the sake of the amount consumed, not for the sake of economy in cost; the joints happen to have been amongst the most expensive, otherwise the total might easily have been lower—a good deal nearer 10s. than 14s.—or the variety in food greater for the money. See pages 135, 136.

The Eater.

Enough, they used to say, is as good as a feast; and when I see the proverbial "commercial gent," or read of him, posting his pound and a half of "rare" rump steak at every meal, swamped with alcohol or tannin, knowing as I do the real action of the digestive organs on beef, or the other English meats, I do not for a moment wish to limit the liberty of the subject, though I regret wasting good material. But the popularity of Harrogate, Buxton, and the German baths becomes deliciously lucid to me, where the severest treatment in diet and exercise is intended to remedy the diseases of middle life, consequent on habitual overfeeding. And I amuse myself by remembering the Bohemian fairy-tale of the gruesome

Otesanek, offspring of poor but honest parents, who would not be happy till they got it (offspring), like the horrid infant crying for the soap; and the judgment fell upon them in the appetite of their child, who was called the Eater. And I remember how the Eater ate up all the week's porridge, and everything else that the poor parents had; and then ate his parents; and then ran into the fields and ate a girl with a wheelbarrow; and then devoured a cart of hay with the horses and carters; and washed it down with a flock of sheep and several other little things before he came to a bad end—probably Kissingen—or, nay, I think Kissingen in the shape of an old woman with a painful weapon eventually “converted” the monster and liberated his many victims, and the world with them.

Thus meditating, I watch Otesanek with astonishment tempered with prophecy, as he casually appears in the inn parlour—(and not only in inn parlours!) saying to himself “I am an Eater; I have eaten all these things, and now I will eat you;” and with my less carnal meal I inwardly digest

Sir Henry Thompson's Dictum,

most emphatic as coming from so educated an epicure—
“It is a vulgar error to regard meat in any form as necessary to life . . . I have come to the conclusion, that a proportion amounting to more than one-half of the disease which embitters the middle and latter part of life, among the middle and upper classes of the population, is due to avoidable errors in diet.”

The opinions of Dr. Benjamin Richardson, perhaps our greatest living authority on hygiene, echo in my mind's ear, and I am sorry for Otesanek, whose appetite is itself a disease, whilst the total in my butcher's book shines like a star after storm, and we realize on our happy hearth, we others, that we are reserving a few pleasures for that middle life and old age to come, and they will certainly not be dyspepsia, gout, and apoplexy, and probably not D. T.

A friend sends the following :—

“ Typical Week's Expenses for 6½ Persons.

Family—3 ladies and occasional visitors to stay. A good deal of afternoon tea company, and now and then an extra person to lunch or dinner.

Servants—2 women and a girl, every morning from 8.30 till 12.30.
Average 6½ persons.

	£	s.	d.
<i>Butcher</i> (English prices)	1	0	0
<i>Milk</i> , including cream	0	7	0
<i>Grocer</i> , including butter, eggs, sausages, occasional groceries, cheese, and bacon	0	10	6
<i>Fish</i> , including a fowl every week	0	6	6
<i>Baker</i> , including fancy bread, buns, and an occasional cake	0	5	0
<i>Oilman</i> , including wood, bird-seed, sand, hearthstone, &c.	0	8	0
<i>Vegetables</i> and fruit	0	2	4
	<hr/>		
	£2 19 4		

“ In the summer, the oilman's weekly bill is not more than 2s. or 2s. 6d., but the greengrocer's is quite 5s. 6d., as it includes young potatoes and more fruit; also I have more milk and cream in the summer.

“ In the winter I get a sack of potatoes, costing, with carriage, 7s. 5d., which lasts six weeks, and sometimes a few days over.

“Every month I get in a list of groceries and household things from the stores ; including flour, a piece of bacon, cheese, and either jam, marmalade, or some tinned fruit or meat, from 2*l.* to 2*l.* 10*s.*

“Washing, including the carriage of the hamper to the country, 10*s.* a week. All my washing is done at a shilling a dozen ; except large things, such as blankets, &c.

“Two gallons of paraffin oil last, in the depth of winter, six or seven evenings ; from 4 to 10.30, in four duplex lamps, and one single-wick lamp ; besides these, two small colza lamps are used ; for these, half a gallon of colza lasts nearly three weeks. In the summer the two gallons of paraffin are sufficient for three weeks, and scarcely any colza is used at all.”

Board Wages.

From particulars supplied by some half-dozen friends, I find that in all careful houses, the amounts and prices hardly vary. At this rate, it will be apparent to the veriest tyro, that the weekly bills for four persons, living as simply as beginners on a small income commonly do live, or should, must not mount to 1*l.* per head ; though several ladies with large incomes keeping a great deal of company, have told me that they are in the habit of allowing 1*l.* per head per week to all the household, visitors and servants alike, and consider that a satisfactory average. Doubtless the cook finds it most satisfactory.

The weekly board wages usually allowed to London

servants are 10s. per head; this to include everything but fire and lights (some people give more); but even this is too much if there are several together, for in a lump, the money goes much further. You could hardly allow a solitary servant less than 10s.; but five or six together will actually require only 5s., and that is why each additional member of a household costs less than the rest. "Enough for five is enough for six," says the proverb.

When she is present to supervise, the young mistress can easily keep the weekly books for eatables for three or four persons between 30s. and 40s. Wine, beer, and washing are, of course, what you make them, and are not included.

Standing Orders.

"Standing orders" come cheaper than when the harpies "call for orders" daily. They save touting at the back door, hasty guesswork in calculating what will be required, and the "errands" which keep the cook talking and wasting her time, whilst the back door is on the latch, or open to every passer-by.

By standing orders on a deposit account for necessaries, when the weekly or monthly quantities are once exactly calculated, trouble is saved to yourself, your cook, and the tradesman. I have never found the system unpopular downstairs, when once in full swing, just because it does save so much trouble. You can pay weekly, or you can have a deposit account. A deposit account, though, has a rare trick of melting unnoticed, and is

less satisfactory, though more luxurious, than hard cash payments on the nail.

Say your standing order at the stores is a bi-weekly one, perhaps Tuesdays and Fridays, the order for four people (two selves and two servants) might stand thus :—

Tuesdays.	Fridays.
$\frac{1}{2}$ lb. fresh butter.	$\frac{1}{2}$ lb. fresh butter.
$\frac{1}{2}$ lb. household butter.	$\frac{1}{2}$ lb. household butter.
$\frac{1}{2}$ lb. cooking „ (butterine is better, and cheaper).	$\frac{1}{2}$ lb. lard.
1 lb. cheese.	1 lb. bacon.
6 <i>d.</i> worth eggs.	6 <i>d.</i> worth eggs.
6 <i>d.</i> „ cream.	6 <i>d.</i> „ cream.
6 <i>d.</i> to 1 <i>s.</i> fresh fish.	6 <i>d.</i> to 1 <i>s.</i> fresh fish.
6 <i>d.</i> soup vegetables.	1 <i>s.</i> table vegetables.

The baker's standing order may be one 2 lb. loaf a day. Supplementary orders will depend on circumstances. The cook will understand that the amounts are expected to last, or a good reason must be given ; with an honest cook there is never the least trouble about it.

Washing.

Where washing-money is allowed, 1*s.* a week is the commonest sum for each maidservant. They should wash their own small things, collars, cuffs, caps, &c., and their dusters and cloths, with a few odds and ends for their mistress, such as stockings, handkerchiefs, and such. A manservant is often allowed 1*s.* 6*d.* a week. But most wise brides would at any rate begin by washing at home by means of one of the easy and economical washing machines, with which everything except shirts and goods requiring clearstarching, can be done in a

morning by 12 o'clock, and these are often done cheaper at a cleaner's, than a washerwoman's. Anyhow, let us be clean ; we can decide for ourselves how.

A Pennyworth for a Penny.

It is a mistake to suppose, as some housekeepers do, that a 2 lb. loaf cannot weigh 2 lb., and a 4 lb. loaf 4 lb.

Bread loses in baking, especially that made with English flour, from 3 to 4 ozs. in the 2 lbs., but that must not come out of the customer's pocket, who pays for so many pounds of *bread*, not dough. Hence the rigour of the law affecting bakers, of which the public ought not to sanction breaches, since it is made in their interest.

When a baker knows his flour, and knows his oven, he must allow the regular 4 ozs. for the loss in evaporation, and not charge for 2 lbs. of bread when he supplies only $1\frac{3}{4}$. I ought perhaps to mention here that loaves supplied from the Junior Army and Navy bakery invariably turn the scale.

A note in the *Pall Mall Gazette* recently gave the results of half a dozen bakeries in one neighbourhood (probably typical of all neighbourhoods). They were as follows :—

A	supplied 2 lb. loaf, which weighed	1 lb. 13 ozs.
B	„ „ „	1 „ 14 $\frac{1}{2}$ „
C	„ „ „	1 „ 14 „
D	„ „ „	1 „ 12 „ &c.

This is cheating, and whilst housekeepers put up with it, they are encouraging imposition on the rich, and oppression of the poor buyer.

The *weight* of goods— $\frac{1}{2}$ lb. here and $\frac{1}{2}$ lb. there—in such things as are always being consumed, makes a wondrous difference in the month's bills. Three ounces in every 2 lb. loaf where 16 such loaves are consumed per week, make 3 lbs. of bread, nearly two loaves, all of which has been paid for, and not received. Where eight or nine loaves only are consumed, the loss is nearly another loaf. This lost bread, or lost money, would have better helped a poor family instead of swelling the baker's profits; and such profits extending to every customer, means a mountain of loaves each week charged for and not supplied, and the same is true of meat, milk, and all the goods in which short weight are frequently given.

If, therefore, the young housekeeper care nothing for the breadwinner's pocket, let her regard the bread-dealer's morals. It is one of her "responsibilities" to countenance and encourage no knavery among her servants.

Again.—It is a mistake to suppose that a butcher, when you have calculated the quantity of meat you require, cannot cut the exact quantity ordered; if he thinks the custom depends on his accuracy, it will be found that he can cut it to the ounce. What he cannot do, however, is to ensure that when you order a joint of a given weight, whilst he happens to have two similar joints, one under and one over your order, you should receive a really well cut and profitable piece. It is often more economical to leave the butcher a small margin, because his beasts vary in size, and to cut down a slightly over-sized joint to your requirement *sometimes* means paying for bone and gristle the full price of the best meat when it

can be got cheaper as "soup-meat." The hostile butcher will circumvent an inexperienced customer in this way by spoiling her joint. An honest butcher will often say, "give me a margin, and I will do the best for us both," and he does it.

Further Facts.

It may further interest the ignorant to learn that when scales are scarce, twenty-eight teaspoonsful of tea are equal to a quarter of a pound. Thirty two moderate sized lumps of sugar about $\frac{3}{4}$ inch square, are equal to half a pound. One teacup full of rice goes to a pudding ($1\frac{1}{2}$ pint size). Two eggs go to an omelette for one person, or a very small custard pudding. A bottle of claret contains twelve glasses full—champagne eight.

The allowance in tea-making is a good teaspoonful a head, and one for the pot, when Chinese tea is used. Indian tea, when good in quality, does not require the "one for the pot," as if too strong, the aroma is lost. Of Ceylon tea, the same may be said. Tannin is unwholesome diet.

Each servant requires for personal use and scrubbing purposes $\frac{3}{4}$ lb. soap a fortnight. Soap must be kept drying at least two weeks before use, otherwise it may be confounded with Dutch cheese, and eaten by mistake. Each servant requires one candle (8) per week to go to bed by, unless she is allowed to use candles for reading or any other purpose. She will also get through a box of matches per week. House flannel is $4\frac{1}{2}d.$ to $5d.$ a yard; 1 yard at this price makes two flannels, if it is wider, a yard

may cut three. If a servant does not wear out a house flannel in a month, she does not do much scrubbing. Brooms and brushes want renewing once a year, when also copper saucepans should be re-tinned.

The kitchen chimney requires sweeping about every six weeks. It should not be allowed to go more than three months, as every fire-engine is charged for, 5 $\text{ } \textit{s}$. A sitting room chimney should be swept twice a year, a bedroom one once a year. Cisterns, if uncovered, must be cleaned out at least every quarter ; if covered, once a year suffices, unless the presence of a dead cat be suspected.

Typical Monthly Account.

As a wind-up to the foregoing remarks on prices and quantities, I subjoin the outline of a month's house-keeping expenses for four or five persons of average appetite and moderate habits, taking a hot breakfast, luncheon, and late dinner daily, which may to some extent guide the beginner ; and when I say four or five, I do not mean two or three. The calculation is based on the prices of the best London tradesmen at the present time, with *occasional* orders from the Jun. Army and Navy Stores, viz., a City butcher, some of whose meat is foreign, and some English ; West-end dairyman, fruiterer, green-grocer, and fishmonger ; baker and grocer (Store prices). Poulterer, sometimes West-end, and sometimes a farmer in the country, and it may be noted that direct dealing with the producer is to everybody's benefit ; but the supply cannot be always depended on, as in a big town. My calculation also implies regular weekly payment, with

a proper knowledge of what goes into the house and out of it, and attention to what becomes of the goods, without which there is no housekeeping at all. It does not admit of large parties in the kitchen, but it does admit of an occasional visitor upstairs, and cream in their tea. Of course wine, beer, liqueurs, spirits, mead, absinthe, the nectar of the gods and ambrosia of the goddesses, must have separate bills.

Date.	Butcher & Pork-butcher.	Baker & Confectioner.	Dairyman.	Grocer & Oilman (inc. flour).	Greengrocer & Fruiterer.	Fishmonger & Poulterer.	Butterman & Cheesemonger (inc. cream, eggs and bacon).	Total.
	£ s. d.	s. d.	s. d.	£ s. d.	£ s. d.	s. d.	£ s. d.	£ s. d.
	1 0 0	2 7	1 11 ³ / ₄	11 6	8 0	2 11	6 1	
	0 16 3	2 6	2 7	1 4 3	6 0	2 6	4 5	
	18 0	1 9	2 2	7 6	6 6 ¹ / ₂	7 0	4 9	10 0 0
	14 3 ¹ / ₄	2 3	2 0	10 0	4 2 ¹ / ₂	2 3	5 9	
	3 8 6 ¹ / ₄	9 1	8 8 ¹ / ₄	2 13 3	1 4 9	14 8	1 1 0	

This is not, however, to be regarded as the minimum, but the maximum allowance for so small a party. If economy is studied, the fruiterer's bill can be halved, the poultry and cream cut off, and perhaps a couple of shillings a week rescued from the butcher. Many people could make the above bill serve double the number.²

Waste and Neglect.

Waste springs either from ignorance or inattention and indifference.

² The round sum quoted on page 8 is the maximum for four only.

Many a young, and, alas ! old housekeeper has no idea how far her materials really ought to go. She therefore recklessly orders too much of everything, and how can she efficiently check the waste downstairs—the “cook’s stuff” which either surreptitiously or openly is commonly sold by the cook? and which always encourages black beetles—nature’s rebuke to dirty and wasteful habits—while awaiting removal?

If the mistress, ignorant of the very rudiments of her business, encourages waste by overplus, but nominally forbids perquisites, the cook is forced into the nearest rag and bone shop, to which, in time, more than cook’s stuff will find its way. If she is allowed to openly dispose of what she calls “wash,” you will see that a nondescript man with a cart and donkey or miserable horse will call on certain mornings, or every morning, early, with pails and barrels to remove it. To those who do not know, I may say that “wash” means the residue of cookery, which the improvident and uneducated cook either will not use or does not know what to do with. The outside of greens, rather dirty and stale, carrot tops, fragments of meat left on the plates, bits of bread left to get stale, and even dinner-rolls intact but not used at table; the children’s crusts, everybody’s tea-leaves, scraps of fat and bones, the wine left in wineglasses, tea left in the teapot, potato peel, apple peel, last, not least, the liquor that vegetables and meat have been boiled in “and all that horrid stuff, you know.” Many cooks in big houses and hotels waste food to so shocking an extent, that it is a wonder that church and other benevo-

lent institutions do not organize bi-weekly raids for the "Donna," or something like it. Whole cauliflowers, melons, half-cheeses, and delicacies which the fellow-servants themselves would be glad of, are thrown into the trough for wash, or worse, into the furnace by the fretful or wilful *chef*. Private cooks are sometimes as bad. A lady known to me compassionated the inordinate labours of the poor man who fetched away, gratis, the daily "wash" from her house. The poor man of course at once "struck," and the cook complained that such was the quantity of refuse, that *he* must be paid for removing it! Consequently, whereas he had paid the cook 3*d.* to 6*d.* a day for his gains, he was eventually *paid* 1*s.* per day to compensate him!—which was probably divided with cooky, if it ever reached him, which I doubt, and this lady actually assured me that her cook was honest.

I saw one of these costers one day proceeding down a quiet road. I stopped the proprietor. He had four large barrels in his cart, full of good liquor, on which floated in full view whole loaves, whole turnips; underneath how much had sunk? perhaps whole joints. I asked this individual what he did with all this, and how he lived, and as he was paid for his information, and saw nothing sinister in my eye, he told me some of the secrets of a profession continually on the increase, and continually more lucrative. Some of them were incorporated in an article in *Truth* (July 23rd, 1885), from which I shall quote a few paragraphs.

Woeful Want.

"This is what goes on all the year round, more or

less, but largely and scandalously in London during the season of balls and routs and dinner-parties. Cook tells the mistress that she cannot get the refuse, which she is forbidden to put into the dust-bin removed under a shilling. The refuse-man, instead of being paid to take it away, is glad to buy it of the cook for threepence, and so the cook pockets 1s. 3d. In the morning a small coster's cart will collect, in barrels and slop-pails, about 6s. worth of such material. The dripping is sold to fried fish-shops; mere grease is boiled down for soap." Good lettuces and celery are washed and resold to poor buyers, and not seldom a silver teaspoon or nozzle finds its way into the "wash" as well as into the dust-bin. "So far, I admit, there has been no waste, only swindle. But how about the vegetables, meat-refuse, and quantities of good bread? All that is sold for pig-wash. The cook's perquisites in rich and reckless West-end houses are monstrous. She and the 'coster' divide the cash which belongs to the master, and the spare food goes to the pigs instead of to the poor. The waste lies in reckless selling as refuse quantities of good food which is thrown to the pigs, whilst thousands of human beings are starving close by. In the rich squares, during the season, joints of meat and quantities of dinner-rolls simply disappear in heaps. They are periodically consigned, already uneatable and half-rotten, to the coster's cart. In some of the great hotels matters are still worse. Incredible as it may sound, I have authority for saying that good food is often thrown into the furnace—anywhere, in fact, to get rid of it. The

refuse-pots are already full with reeking stuff; the refuse-man won't be round for a day or two. It has become almost a point of professional honour not to utilize remnants; and, instead of being worked up whilst good, they are left to rot, or are often simply destroyed.

“What is to be done to check this wanton waste in the midst of such woeful want? Why, every workhouse in London could be well fed from the annual waste that goes on all the year round in the West-end alone, and there would then be enough bread and soup stuff left for the East-end all through the winter. The Catholic sisterhoods collect broken victuals to some small extent, but to stop the criminal waste of the wealthy, our fashionable squares and districts should be organized—say, by the Charity Organization Society, or by the workhouse officials in each district, subject to the consent and co-operation of the householders. Food selectors should be told off to interview the cooks and housekeepers, and rescue everything excluded from the larder, and yet fit for human food, from the greedy maw of the refuse-man—who might still come by his own—and the Nemesis of the dust-bin. If taken in hand by the workhouse authorities, the stuff might be worked up to lighten our rates.

“It would be interesting to know what some of the more enterprising of the East-end clergy would say to this. If half-a-dozen West-end houses or hotels placed all their eatable refuse at the disposal of an accredited food selector, sent from, say, St. Philip's, Stepney, once

a week, what would be the result? A weekly stock-pot and food sale in the East-end, supplied by the Western waste, might, I think, be organized without much difficulty. All cooking would be reduced to boiling, and all sorts of edibles—bread, vegetable, meat, and pudding remnants—might be sold piecemeal, cold, for anything they would fetch. What is at present wanton waste would thus go some way to meet woeful want.”

God forgive the rich! “It is easier for a camel to go through the eye of a needle, than” . . . and yet half of all this is inadvertent.

“Why, my dear lady,” said my friend incredulously, seeing that I was shocked at her daily fine of one shilling, “*your* cook probably does the same.”

“I think not,” I replied.

“You get up early, and you will see a cart at your door, and at every house down every street! The things are rubbish, you know, and you *must* pay people for their trouble.”

In vain I assured her that not only did I not pay to have my goods removed, but that such a cart never approached my door. She thought she knew best, she believed in her cook, and she, of course, had no notion of housekeeping at all. This is indeed “Woeful Want,” not of the necessaries of life, but of observation and common sense.

Waste Not, Want Not

The secret of good housekeeping is to have no waste.

In towns, where there is no farm with pigstyes attached, and where even poultry can very seldom be kept, it is culpable not to learn, and not to teach the cook if ignorant, how to have no "wash"—no waste. Surely this knowledge should be the basis, the solid ground of all housekeeping, without which no woman is fit to keep house. It is not sufficient to know what comes into the house and what goes out—and how many mistresses know even that?—you must know how much you have and what can be done with it; and if you do not, you are robbing your husband as truly and completely as a burglar. Indeed, I think the bad wife is the worst burglar—for she goes on all the year round!

Scraps.

Dirt has been called *the right thing in the wrong place*. This is emphatically true of what a blunderer calls "waste" in culinary materials.

What is to be done to prevent waste? Utilize everything. Look after your cook. Tell her what to do, and see that she does it. But if the cook won't? Send her away and get one more intelligent, or more honest.

But what can we do with scraps of fish left from fillets and cutlets, with outer leaves, liquor from boiling, fat, mutton and veal suet, broken bread, remains of plates half-finished, tea-leaves, potato parings, and egg-shells that have got stale? First, don't let them get stale. Then, ah, poor untrained, improvident Englishwoman, ask your French, your Italian, your German neighbours. Take the items of your "wash" categorically.

Fish-heads and scraps.—Did you never study a receipt

for that delicate water-soucy which you delight in at a Greenwich dinner?

Outer leaves.—Wash carefully in salted water and fresh, and pop into the stock-pot everything that is not actually decayed—with carrot tops, clean scraps of potato, and all refuse vegetables which have any juices left in them. When all the “goodness” is boiled out, and only fibre remains, dry the scraps on the range top, and then burn at night or bury in the garden.

Liquor in which meat, fish, or vegetables (all but cabbage) has been boiled—what is this, pray, but “stock,” which only wants flavouring to be soup! Many a good soup is made of nothing but the water in which haricot beans have been stewed—how much more, then, should we save the liquor from boiled beef, and mutton, and veal, and fowls, instead of buying “soup-meat” at the butcher’s! In a small family, soup or broth of some sort may be insisted on every day, without ever purchasing soup-meat or bones. The bone from every joint, the shavings from steak, and the bare carcass of fowls, fish and game, there is always something for stock.

Broken bread.—They deserve to come to want who waste good white bread! In the first place, do not admit the necessity for leavings. Leave none yourself. Allowance the bread, and inquire for the smallest fragments, *and see them yourself*. If one member of the family habitually eats no bread, cut him none. Even children must not be encouraged to leave crusts. Insist on the loaves being carefully cut, not recklessly, or crookedly. Why should we not be as careful with our

daily bread as with our pearls and rubies? it is of far more consequence than they.

Even with all care, it may sometimes happen that a few odd bits of bread or scones are left. These bits should be looked after by the cook, to whom leavings of all sorts must be brought by her fellow-servants, and who should be made responsible for everything of the kind; such bits make excellent bread puddings for upstairs and down. If there should be a residue, even from these relics, such as crusts which discolour the pudding, or the raspings of rolls, the cook who knows her business will utilize them. Breadcrumbs are wanted for a variety of dishes, hams, fried fish, cutlets, &c., and well browned and grated breadcrumbs should always be at hand in a corked bottle kept for the purpose.

Plate-scrapings.—Many are fit for the stock-pot, cutlets only trifled with, untouched slices of meat. French cooks utilize far more than this in their delicate soups and gravies—they actually scrape the plates. But French scrapings, so often in contact with fingers and teeth, are really repugnant to English feelings; not so should be the untouched pieces that cleanly people leave on the plate, and a wise housewife will direct the cook what may be utilized, and what is unfit to be served up again even in bouillon. The wine left in wineglasses—often whole glasses-full untouched—may be given to the cook to flavour her soups.

Tea-leaves are wanted every day by the housemaid who likes to have her corners clean, and by the butler who likes his glass to shine.

And they should never be thrown down the sink to clog the drains. After being used for the floors, full of dust, and dry, tea-leaves are innocuous enough to throw into the dustbin. The tea poured off them from the teapot, if much is left (which is unnecessary), may be, and ought to be, utilized. If required, it is a perfectly pure and wholesome drink cold, and better than beer for the hot cook. If weak and not drinkable, it is good to sponge the windows with, and is sometimes used to sponge black silk and cloth. If any one has weak eyes, cold tea is the safest tonic lotion.

Potato parings.—If you have chickens, boil and chop up these for them. They turn into lovely eggs.

Eggshells.—The Italians pound them up when dry, and use for making pie-crusts light ; indeed baking-powder is said to be largely composed of egg-shells. But baking-powder is so cheap, that you may be let off pounding eggshells if you observe the graver economies.

I have known cooks sell or throw away mutton and veal fat, because they were so ignorant as to suppose nothing is suet that does not come from beef! Yet there are many puddings *better* made with veal suet than beef suet ; and for frying purposes, mutton fat is less likely to burn than beef fat, and the material, owing to the aforesaid ignorance, is cheaper. The softer parts, of course, should be run down, clarified in the usual way, and used for frying fish, everyday pies, &c. Good *clarified* dripping is in no wise distinguishable from lard. It is better taken from Australian meat than from English, which, fed largely on oilcake, is oily and tasteless. Dripping un-

clarified, *i.e.* with a little meat flavour remaining in it, is often preferred for kitchen pies and puddings, as being more nourishing. We ought to clarify butter too, as they do in Germany, and store it for winter use, but we don't.

Poultry.

A word about poultry, which are a very profitable investment even in London. They eat up all the worst scraps, take up very little room, and give hardly any trouble. If you buy a pen of a hardy breed, such as Dorkings, Cochins, Brahma-game, all which, among others, I have tried, they pay for themselves by their eggs in from two to three months. If you allow them to sit, the young ones cost nothing perceptible, till the autumn thinning out begins to reduce the poulterer's bill, and they amuse the cook. Most servants are fond of poultry, and like to be awakened by the crowing of the merry Chanticleer. If, however, you have ill-humoured or hypochondriacal neighbours, keep the hens without a cock, and then there are no noises, and just as many eggs. I have found the weekly cost for mixed corn for ten birds, with the house scraps, sixpence; for half the number threepence. A handful of corn is allowed for each bird per day, if there are plentiful odds and ends furnished by a cook who takes an interest in them. It is advisable to keep the key of the hen-house yourself. It makes the hens lay better.

Improvvidence is Ignorance.

I have seen a cook stare, not without an expression of horror, when I have ordered sheep's or pig's sweetbread.

instead of calf's, or pig's liver or kidney instead of sheep's. It seemed to her almost as shocking as sending for the materials of "hippograffe soup," or a cutlet of cat, and I do not suppose such "strange food" would be touched at the kitchen meals. Unfortunately the complete absence of proper training in our cookmaids is not remedied in England by intelligent study in the mistress, and many a head of a house does not know that a bullock possesses any joints beyond sirloin or steak for the table, and "shin of beef" for soup-meat, or a sheep anything edible about it but the hind leg. We might learn a great deal from our German cousins, who do not consider a girl's education complete unless she can take her turn at housekeeping skilfully, and even cook a family dinner with neatness and despatch, but we have first got to learn that there is something to know, and that it is worth our while !

The beggars that haunted Covent Garden taught London housewives that ox-tail was edible by an incautious eagerness to pick up the long tails of bullocks at the butchers' stalls ; tails until late years were habitually thrown away as offal. I think it would take a siege of London to convince some housekeepers now that beef-flank, slift, clod, sweetbread, mouse-round, or leg-of-mutton-piece, are no worse than sirloin because a less demand makes them a little cheaper ; or make them eat breast of mutton, sheep's pluck, trotters, or food fried in mutton fat, or swallow Christmas pudding made with veal suet. Our singular ignorance is the cause of the small variety in our dinners.

Of course, I need not exhaust the list of economies that occur to every intelligent mind presiding over household materials. In some climates, economies resting on re-cooking are impossible because unwholesome. In Rome, for instance, I am told nothing can be served up the second day, even potatoes boiled to-day, cannot be mashed or floured to-morrow, as is habitual in England. The materials sour and affect the stomach dangerously. But in our climate, where even meat-stock, without vegetable, can stand sometimes for a week without spoiling, the waste peculiar to the English cook, and I believe *only* the English cook, is more culpable than it would be anywhere else. I am sure improvidence is oftener caused by ignorance than prejudice in our cooks, as it is among our poor, though so utterly untrained is often the ruler of our kitchen, that I have known many resent economies as disreputable stinginess, and some waste wilfully, because they think it does honour to the house!

A Lesson from our Lord.

A well disposed girl, however, is easily convinced that it is not a disgrace to take care of that "daily bread" we pray to be provided with, and that it is as much a duty to be honest with food as with money. A little tact and kindness go a long way, and when a mistress herself knows what ought to be done, she will generally find her cook ready to second her. Many a good and well-meaning woman only needs reminding of the lesson from Christ's own lips, "Gather up the fragments, *that nothing be lost.*"

A Test Case.

“Two decently dressed women, named Lucy Fowles, a cook, age thirty-nine, and Sarah Box, married, age thirty-one, were charged at Marylebone police-court to-day, the first with stealing a halfpenny bundle of wood, a piece of beetroot, and a basin of soup, the total value being 8*d.*, the property of Henry Woolf, a merchant residing at 12, Warrington Crescent, Maida Vale, and the other prisoner with unlawfully receiving the same. Detective Glemster had been asked by the prosecutor to watch his servants, and he saw Fowles, the cook, go up the area steps to Mrs. Box, who was on the area steps of the adjoining house, which she and her husband were taking care of, and give her a halfpenny bundle of wood, and a piece of beetroot, and he took them into custody. They admitted the offence, also that Fowles had given Box a basin of soup on the previous day. Both prisoners had good characters. Mrs. Box had three little children, one of whom she had in court in her arms. Mr. Cooke thought it a bad case, and sentenced the cook Fowles to three months' imprisonment with hard labour, and Mrs. Box to six weeks' imprisonment with hard labour. Subsequently Mr. Woolf appealed to the magistrate to reconsider his decision as regards the woman Box, and Mr. Cooke reduced the sentence in her case to one month's hard labour.”
—*Pall Mall Gazette*, May 6th, 1887.

I reprint this to show the view which the English law takes of the petty peculation sanctioned by the many householders who will not give themselves the trouble in the interest of the community which Mr. Woolf took, and which deserves the thanks of all who realize how we often encourage honest servants to become thieves.

If this paragraph was pasted up in every kitchen, it might interest the wash-man and the rag-and-bone tout.



MODES AND MATERIALS.



THE mode of cooking, and the material cooked, of course go for a good deal in determining an economical week, or the reverse. It is not generally known that cooking meats in the ordinary way produces the following results:—

By roasting, meat loses $\frac{1}{3}$ its original weight, or $5\frac{1}{3}$ ozs. in the lb.
By boiling, „ „ $4\frac{2}{7}$ ozs. in the lb. (the liquor is serviceable).
By baking, „ „ only $3\frac{5}{8}$ ozs. in the lb.

The modern range in which meat is “roasted” in the oven, therefore economizes in meat as well as in fuel. The poor found out long ago that baking was more economical as well as easier than roasting. Dr. Letheby, a high authority, recommends Captain Warren’s cooking-pots, which cook meat in an inner cylinder without their coming in contact with the water, and by this process the nourishing juices are retained in the material which are usually thrown off in vapour and wasted. For the capacities and prices of Warren’s cooking-pots, application may be made to any large ironmonger, and the

housekeeper afflicted with an incompetent cook or general-servant, may safely trust this pot to her, because the meat really cooks itself, as in the padded Norwegian box which stews food imperturbably whilst on a journey, or in the absence of the owner, or even of a fire, it is alleged.

It is, I think, not generally remembered that two foods may cost the same and weigh the same, and yet one may be a great deal more economical than the other. For one may be nourishing, containing the elements best fitted to build up and fortify the human frame, or it may be of a kind that increases in weight during cooking, whilst the other may be a moist food which will lose weight before it comes to table, or it may contain bone and waste, or a preponderance of starchy material which is always cheap, and though heat-giving, not flesh-forming.

Mrs. Beeton quotes some valuable statistics, and contrasts 1 lb. rump steak at 14*d.* per lb., with 1 lb. beans or lentils at 2*d.* per lb. "Both are bought for the sake of flesh forming or nitrogenous food. From neither is there actual waste to be cut away. But the broiled meat will not weigh more than 12 ozs. when it comes to table, and the pulse will have taken up more than its own weight of water, which costs nothing. We have 2 lb. of food for 2*d.* against $\frac{3}{4}$ lb. for 1*s.* 2*d.*" On the same ground, mutton chops are considerably dearer than rump steak, though costing about the same per pound, because the chops contain waste in bone and fat, which the steak does not. A joint of corned beef at 7*d.* or 8*d.* per lb. is thus

sometimes as costly as sirloin if a huge empty bone be sent with it, which is charged for as solid meat.

The accompanying tables will be useful for reference. They may be depended on as correct. In reckoning the cost of various joints in mutton as compared with one another, we assume that leg and loin are the same price, and that 1s. will buy 18 ozs., of either : and that the shoulder and best end of the neck are both sold at 20 ozs., ($1\frac{1}{4}$ lb.) for 1s. The loin (says a well-known authority) has more bone than the leg, 3 ozs. instead of $2\frac{1}{2}$ ozs. in every shilling's-worth of meat, and the loin also is very fat, so that although it is nice, it is not cheap. The shoulder has the same proportion of bone as the loin, and the neck most of all, 4 ozs. in every shilling's-worth of meat, and besides, it is even fatter than the loin. Boiled or roasted, the neck is not a very cheap joint ; but trimmed into cutlets, with all the fat removed, it is probably the dearest butcher's meat that can be eaten. All the fat, however, will melt down and diminish the bill for lard.

Dr. Letheby gives some sound rules for choosing meat, with which housekeepers should be better acquainted, for too often the cook knows nothing about it, and this the butcher sees very well. If economy is an object, it is better to buy an inferior joint off a first-rate beast, than a prime joint off an inferior animal. It is better to buy a lean joint off a fat beast, or failing that, to buy a fat joint and cut the fat off, than to buy any part of a very lean animal, as its condition may have been due to disease. But fat can be bought more cheaply separate than on a prime joint.

Calculation will prove the doubtful economy of some of the cheaper joints, and how some of the more expensive foods are in reality even costlier than their price—"like eating money," as old-fashioned people say, because of the small proportion of flesh-forming quality they contain. As an instance of this, 1s. will buy only 7 ozs. of salmon containing 2 per cent. nitrogen, while the same sum will buy 30 ozs. shin of beef containing 3 per cent. nitrogen, or 24 ozs. cheese, containing 4 per cent.

The heat-giving qualities can be estimated by comparing the large percentage of carbon which such foods as oatmeal and potatoes contain with the small amount which is found in various meats. Thus 1s. will buy 136 ozs. of hominy, containing 40·28 per cent. of carbon, or 192 ozs. potatoes, containing 81 per cent., whilst it will only buy 13 ozs. of steak, which contains 11 per cent. of carbon. The tables throw light upon the habits of the poorer classes of various nations.

Prices of Food.

To arrive at the relative value of different foods, we must carefully estimate their various nutritive qualities. I will quote from Pagen's calculation.

A shilling will buy	Bone.	Meat.	Total Weight.	Per cent. Carbon.	Per cent. Nitrogen.
Rump steak . . .	None	13 ozs.	13 ozs.	11'00	3'00
Beef steak. . . .	"	16 "	16 "	"	"
Ribs of Beef . . .	2½ ozs.	15½ "	18 "	"	"
Leg of mutton piece.	None	19 "	19 "	"	"
Shin.	"	30 "	30 "	"	"
Leg-of-mutton . .	2½ ozs.	15½ "	18 "	"	"
Loin of mutton . .	3 "	15 "	18 "	"	"
Neck of mutton, best } end	4 "	16 "	20 "	"	"
Shoulder of mutton, } best end	3 "	17 "	20 "	"	"
Veal cutlet	2 "	10 "	12 "	"	"
Breast of veal . . .	6 "	16 "	22 "	"	"
Salmon	1 "	7 "	8 "	16'00	2'09
One-third of a fowl.	—	9 "	20 "	14'14	3'275
Two-thirds of a } rabbit	4 ozs.	16 "	20 "	—	—
Bacon	2 "	19 "	21 "	62'58	1'394
Bread	—	—	110 "	30'00	1'20
Cheese	—	—	24 "	41'24	4'126
Potatoes	—	—	192 "	81'00	0'33
Oatmeal ¹	—	—	112 "	44'00	1'95
Haricot beans ¹ . . .	—	—	95 "	45'00	3'92
Hominy ¹	—	—	136 "	40'28	1'60

¹ Artificially dried. Reckon half as much again for the water to be added.

TABLE OF THE RELATIVE VALUE OF VARIOUS PARTS OF BEEF,

Giving the actual cost of the eatable portion of the different joints of beef, after deducting Loss of Weight from Waste and Bone by different modes of cooking.

Name of Joint.	How usually cooked.	Weight before cooking.		Weight when cooked, bone and waste deducted.		Total loss per lb.		Average cost per lb.		Cost per lb. after cooking, bone and waste deducted.	
		lbs.	ozs.	lbs.	ozs.	ozs.	s.	d.	s.	d.	
Aitchbone . . .	Boiled	8	9	3	5	9 ³ / ₄	0	7 ¹ / ₂	1	7	
Brisket . . .	Boiled	4	13	2	13	6 ¹ / ₂	0	8	1	1 ¹ / ₂	
Buttock (in } steaks) . . . }	Stewed	2	4	2	3	¹ / ₂	0	11	0	11 ¹ / ₄	
Heart . . .	Roasted	5	0	4	13 ¹ / ₂	¹ / ₂	0	6	0	6 ¹ / ₄	
Leg-of-mutton } piece . . . }	Roasted	6	8	5	0	3 ³ / ₄	0	10	1	1	
Ribs (fore) . .	Roasted	7	8	4	4	7	0	11	1	7 ¹ / ₂	
„ (middle) . .	Roasted	8	4	4	13	6 ¹ / ₂	0	12	1	6 ¹ / ₂	
Round . . .	Baked	5	2	4	7 ³ / ₄	2	0	10	0	11 ¹ / ₄	
„ (silver- } side) . . . }	Boiled	6	5	5	2	3	0	9	0	11	
Rump (steaks)	Broiled	1	8	1	7 ¹ / ₂	¹ / ₂	1	2	1	2 ¹ / ₄	
Sirloin . . .	Roasted	11	8	8	4	4 ¹ / ₂	0	11	1	3 ¹ / ₄	
Tongue . . .	Boiled	6	0	4	8 ¹ / ₂	4	0	8	0	10 ¹ / ₂	

NOTE.—The prices quoted are average ones for English beef ; Australian beef is cheaper, but wastes a little more in cooking.

TABLE OF THE RELATIVE VALUE OF VARIOUS PARTS OF MUTTON,

Giving the actual cost of the eatable portions of the various joints after deducting loss in weight from waste and bone by different modes of cooking.

Mutton will be seen to waste more in cooking than other meats. Some of the larger joints are the cheapest, the saddle losing less than the loin; while the leg (that favourite joint with thrifty housekeepers) is one of the most economical ones.

Name of Joint.	How usually cooked.	Weight before cooking.		Weight when cooked, bone and waste deducted.		Total loss per lb.	Average cost per lb.		Cost per lb. after cooking, bone and waste deducted.	
		lbs.	ozs.	lbs.	ozs.		ozs.	s.	d.	s.
Breast . . .	Roasted	3	0	2	1	5	0	8	0	11½
Chump chop . .	Grilled	0	12	0	8¼	5	1	1	1	7
Haunch . . .	Roasted	13	12	9	4	5¼	0	11	1	4½
Head	Stewed	2	8	1	4	8	0	5	0	10
Heart	Baked	1	0	0	14	2	0	9	0	10¼
Kidneys . . .	Grilled	0	12	0	9	3	1	2	1	5¼
Leg	Boiled	10	0	7	0	4¾	0	10	1	2
Leg	Roasted	8	2	5	7	5¼	0	10	1	3
Loin	Roasted	5	13	4	0	5	0	10	1	2½
Loin chop . . .	Grilled	0	12	0	8¾	4	1	1	1	5¼
Neck (best end).	Boiled	2	8	1	14	4	0	10	1	1¼
Neck (scrag end)	Stewed	1	12	0	14	8	0	7	1	2
Saddle	Roasted	10	4	7	12	3¾	0	10	1	1
Shoulder . . .	Roasted	7	1	4	0	7	0	9	1	4
Tongue	Boiled	1	5	0	14	5	0	8	0	11½

By some butchers the shankbone of a leg of mutton is weighed with the joint, the result being an increase of weight without value; but it is nevertheless an economical joint, as there is no waste in the carving, whereas against a loin must be reckoned the loss of meat left upon the bones, and that so often caused by an undue preponderance of fat.

TABLE OF THE RELATIVE VALUE OF VARIOUS JOINTS OF PORK,

Name of Joint.	How usually cooked.	Weight before cooking.		Weight when cooked, bone and waste deducted.		Total loss per lb.	Average cost per lb.	Cost per lb. after cooking, bone and waste deducted.		
		lbs.	ozs.	lbs.	ozs.			s.	d.	s.
Bacon (back) . . .	Boiled	2	8	2	8	None	0	11	0	11
„ (side) . . .	Fried	0	8	0	6	4	0	11	1	2 ² / ₄
„ (cushion) . . .	Boiled	4	8	3	8	3 ¹ / ₂	0	9	0	11 ¹ / ₂
Ham	Boiled	11	15	7	7	6	1	0	1	7 ¹ / ₂
„ (rashers) . . .	Fried	0	12	0	8	5 ¹ / ₄	1	0	1	6
„ (knuckle) . . .	Boiled	2	11	1	15	4 ¹ / ₂	0	8	1	0
Leg of Pork . . .	Roasted	6	8	4	9	4 ³ / ₄	0	9	1	1
„ „	Boiled	5	11	4	0	4 ³ / ₄	0	9	1	1
Loin of Pork (hind).	Roasted	4	3	2	7	6 ¹ / ₂	0	10	1	4 ³ / ₄
„ „ (fore) . . .	Roasted	4	6	2	10	6 ¹ / ₄	0	9	1	3
„ „ (whole). . .	Roasted	14	0	9	8	5	0	9	1	1
Liver and fry . . .	Fried	1	10	1	1	5 ¹ / ₂	0	9	1	1 ³ / ₄
Pickled Pork . . .	Boiled	2	0	1	14	1	0	8	0	8 ¹ / ₂

TABLE OF RELATIVE PRICES OF FISH,

Giving the real cost of fish per lb. after deducting bone, waste, and loss of weight by different modes of cooking.

Name of Fish.	How usually cooked.	Weight before cooking.		Weight after cooking without bone and waste.		Loss per lb. by cooking, bone, and waste.	Average price per lb.		Actual cost per lb. after cooking, without bone and waste.	
		lbs.	ozs.	lbs.	ozs.		s.	d.	s.	d.
Brill	Boiled	7	0	3	8	8	0	10	1	8
Cod	Boiled	5	12	3	9½	6	0	7	0	11
„ (head & shoulders)	Boiled	4	8	2	4	8	0	7	1	2
„ Steaks	Broiled	3	9	3	0	2½	0	9	0	11¼
Dory	Filleted	4	4	1	15½	8½	1	0	2	2
Eels	Fried	3	12	3	1	3	0	10	1	0¼
„	Stewed	1	7½	1	4½	2	0	10	0	11½
Mackerel	Boiled	1	0	0	12	4	0	4	0	5½
„	Broiled	0	10	0	7	5	0	4	0	5¾
Mullet (red)	Fried	0	8	0	6	4	1	0	1	4
„ (grey)	Fried	1	0	0	12	4	0	9	1	0
Plaice	Boiled	3	2	2	½	5½	0	5	0	7½
„	Filleted	2	6	1	5	7	0	5	0	9
Salmon (head)	Boiled	3	8	1	10	8½	1	6	3	1
„ (middle)	Fried	2	9	2	1½	3	2	0	2	5½
„ (tail)	Boiled	2	8	1	14	4	1	9	2	4
Shad	Boiled	2	4	1	8¾	5	1	0	1	5½
Skate	Boiled	4	3	3	½	4¼	0	6	0	8¼
Smelts	Fried	1	0	0	6	10	2	0	5	4
Soles	Boiled	1	11	1	1½	5½	1	3	2	0
„	Filleted	1	7	0	11½	8	1	3	2	6
„	Fried	1	8	0	13½	6½	1	3	2	4¾
Trout	Boiled	1	4	1	0	3¼	1	0	1	4
Turbot	Boiled	6	3	3	11	6½	1	4	2	4
Whiting	Fried	1	10	1	2	5	0	8	0	11½

TABLE OF THE RELATIVE VALUE OF VARIOUS PARTS OF LAMB,

Giving the actual cost of the eatable portions of the different parts after deducting loss of weight from waste and bone, by different modes of cooking.

There can be reckoned no very cheap joints of lamb, even when in the season ; but the larger ones are the most economical, wasting less in cooking.

Name of Joint.	How usually cooked.	Weight before cooking.		Weight when cooked, bone and waste deducted.		Total loss per lb.		Average cost per lb.		Cost per lb. after cooking, bone and waste deducted.	
		lbs.	ozs.	lbs.	ozs.	ozs.	s.	d.	s.	d.	
Breast	Stewed	2	0	1	6	5	0	10	1	2½	
Fore-quarter . . .	Roasted	11	0	7	12	4¾	1	0	1	5	
Hind-quarter . . .	Roasted	9	0	7	4	3	1	1	1	4¼	
Leg	Roasted	4	8	2	12	6¼	1	1	1	9¼	
Loin	Roasted	4	3	3	0	4½	1	0	1	4¾	
Neck (in cutlets).	Fried	1	3	0	9½	8	0	10	1	8	
Neck	Stewed	1	2	0	10	7	0	8	1	2¼	
Shoulder	Roasted	4	5	2	11	6	1	0	1	7	

The foot being generally weighed with the leg of lamb, makes this joint an expensive one.

TABLE SHOWING RELATIVE VALUE OF POULTRY AND GAME,

Giving the actual cost of the eatable portion of all, after deducting loss in weight from cooking, bone, skin, and waste.

Name of food.	How usually cooked.	Weight before cooking.		Weight when cooked, bone and waste deducted.		Loss per lb. by cooking bone and waste.	Average cost per lb.		Cost per lb. without bone and waste.	
		lbs.	ozs.	lbs.	ozs.		ozs.	s.	d.	s.
Chicken ¹	Boiled	2	4	1	4	7	1	0	1	9 $\frac{1}{4}$
Duck	Roasted	3	0	1	8	8	1	0	2	0
Fowl	Roasted	4	0	2	4	7	0	10 $\frac{1}{2}$	1	6 $\frac{3}{4}$
Goose	Roasted	10	6	5	3	8	0	9	1	6
Grouse	Roasted	0	14	0	10	4 $\frac{1}{2}$	2	0	2	9 $\frac{1}{4}$
Hare	Roasted	4	0	2	12	5	1	0	1	5 $\frac{1}{2}$
Partridge	Roasted	0	14	0	8	7	1	8	2	11 $\frac{1}{2}$
Pheasant	Roasted	2	6	1	3	8	1	2	2	4
Pigeon	Roasted	0	5	0	2 $\frac{1}{2}$	8	2	0	4	0
Plover	Roasted	0	7	0	4	6 $\frac{3}{4}$	1	6	2	5 $\frac{1}{2}$
Rabbit	Boiled	1	8	0	13 $\frac{1}{2}$	7	0	8	1	2 $\frac{1}{2}$
Snipe	Roasted	0	3	0	1 $\frac{1}{2}$	8	2	6	5	0
Turkey	Roasted	10	0	5	10	7	0	11	1	7 $\frac{1}{2}$
Venison	Roasted	13	8	9	4	5	1	3	1	10
Wild duck	Roasted	2	0	1	1	7 $\frac{1}{2}$	1	0	1	10 $\frac{1}{2}$
Woodcock	Roasted	0	8	0	4	8	3	0	6	0

The moral is (as the Duchess in "Alice" is fond of saying) avoid aitchbone in beef, smelts in fish, neck in mutton, snipe and woodcock, grouse and pigeons, which, at 4s. to 6s. per lb., are positively Heliogabaline—(was it not Heliogabalus who served up a dish that cost

¹ The weights given in the third column are those of poultry and game after being drawn and trussed for cooking.

4000*l.*?) at any rate on those weeks when economy is to be followed. If you have indulged your vile body for a couple of weeks with rare poultry, choice cutlets, or the too delectable roast pork, which never seems to go as far as anything else, and if you wish to equalize the weeks in the month's expenditure, go in heavily for toad-in-the-hole, buttock steaks, hearts, sheep's heads, pickled pork, and boiled mackerel, not to say the filling and by no means to be despised peas-pudding. It is to be hoped, however, that on mackerel and toad-in-the-hole days, the gentlemen of the family will be absent, for I never knew a man who could endure either, although both are commonly liked by women, children, and I suppose we must add, idiots.

In dealing with all dry foods, we should remember that 1 lb. of Indian meal weighs 3 lbs. when cooked; $\frac{1}{2}$ lb. of macaroni increases to 2 lbs. A very nice luncheon may consist of savoury "thick milk" or pressed curd, macaroni, or vermicelli, after one of the common Italian recipes, and a simple tart or pudding, and nothing else—so nice that one may easily forget that it is economical, and only feel that it is *distingué*.

Comparing rice with flour, if both are the same price, flour is cheaper, because it is less starchy. The American *succotash*, green corn stewed in milk, is a delicious substitute for meat, and decidedly "filling, at the price."

TABLE OF RELATIVE PRICES OF BEEF AND MUTTON, AT PER STONE WHOLESALE, AND PER POUND RETAIL.

Price per Stone.	Mutton per lb.			Beef per lb.		
	Third Quality.	Second Quality.	First Quality.	Third Quality.	Second Quality.	First Quality.
<i>s. d.</i>	<i>d.</i>	<i>d.</i>	<i>d.</i>	<i>d.</i>	<i>d.</i>	<i>d.</i>
4 2	6 $\frac{1}{4}$	8 $\frac{1}{4}$	9 $\frac{1}{4}$	4 $\frac{1}{4}$	7 $\frac{1}{4}$	10 $\frac{1}{4}$
4 4	6 $\frac{1}{2}$	8 $\frac{1}{2}$	9 $\frac{1}{2}$	4 $\frac{1}{2}$	7 $\frac{1}{2}$	10 $\frac{1}{2}$
4 6	6 $\frac{3}{4}$	8 $\frac{3}{4}$	9 $\frac{3}{4}$	4 $\frac{3}{4}$	7 $\frac{3}{4}$	10 $\frac{3}{4}$
4 8	7	9	10	5	8	11
4 10	7 $\frac{1}{4}$	9 $\frac{1}{4}$	10 $\frac{1}{4}$	5 $\frac{1}{4}$	8 $\frac{1}{4}$	11 $\frac{1}{4}$
5 0	7 $\frac{1}{2}$	9 $\frac{1}{2}$	10 $\frac{1}{2}$	5 $\frac{1}{2}$	8 $\frac{1}{2}$	11 $\frac{1}{2}$

And so on, rising 2*d.* per stone and $\frac{1}{4}$ *d.* per pound, to 8*s.* for the one, and 1*s.* 4*d.* for the other. Beef is seen to be the cheaper meat of the two, contrary to the common belief; the average cost of beef and mutton being as 10 $\frac{1}{2}$ *d.* to 11*d.*

Beef requiring 2 $\frac{1}{2}$ to 4 hours to digest, whilst mutton requires but 3 to 3 $\frac{1}{4}$, throws a further advantage to the side of beef, and moreover mutton wastes most in cooking.

RELATIVE DIGESTIBILITY OF ANIMAL SUBSTANCES.

Articles of Diet.	How cooked.	Time of Chemification.	
		H.	M.
Pig's feet (soused) . . .	Boiled . . .	1	0
Tripe (soused) . . .	Boiled . . .	1	0
Eggs (whipped) . . .	Raw . . .	1	30
Salmon trout . . .	Boiled . . .	1	30
Venison . . .	Broiled . . .	1	30
Brains . . .	Boiled . . .	1	45
Ox liver . . .	Broiled . . .	2	0
Codfish (cured dry) . . .	Boiled . . .	2	0
Eggs . . .	Roasted . . .	2	15
Turkey . . .	Boiled . . .	2	25
Gelatine . . .	Boiled . . .	2	30
Goose . . .	Roasted . . .	2	30
Pig (sucking) . . .	Roasted . . .	2	30

Articles of Diet.	How cooked.	Time of Chemification.	
		H.	M.
Lamb	Broiled	2	30
Chicken	Fricassee	2	45
Beef	Boiled	2	45
Beef	Roasted	3	0
Beef	Fried	4	0
Mutton	Boiled	3	0
Mutton	Roasted	3	15
Oysters	Stewed	3	30
Cheese	Raw	3	30
Eggs	Hard-boiled	3	30
Eggs	Fried	3	30
Fowls	Boiled	4	0
Fowls	Roasted	4	0
Ducks	Roasted	4	0
Cartilage	Boiled	4	15
Pork	Roasted	5	15
Tendon	Boiled	5	30

RELATIVE DIGESTIBILITY OF VEGETABLE SUBSTANCES.

Articles of Diet.	How prepared.	Time of Chemification.	
		H.	M.
Rice	Boiled	1	0
Apples (sweet & mellow)	Raw	1	30
Apples (sour & mellow)	Raw	2	0
Sago	Boiled	1	45
Tapioca	Boiled	2	0
Barley	Boiled	2	0
Cabbage with vinegar	Raw	2	0
Beans	Boiled	2	30
Sponge cake	Baked	2	30
Parsnips	Boiled	2	30
Potatoes	Roasted	2	30
Potatoes	Baked	2	33
Apple dumpling	Boiled	3	0
Indian corn cake	Baked	3	0
Indian corn bread	Baked	3	15
Carrot	Boiled	3	15
Wheaten bread	Baked	3	30
Potatoes	Boiled	3	30
Turnips	Boiled	3	30
Beets	Boiled	3	45
Cabbage	Boiled	4	0



STORES v. SHOPS.

Local Dealing.



T will be seen from the foregoing pages that I consider the Art of Housekeeping to consist in doing one's own marketing, and trying to provide the greatest value in comfort and well-being for the whole household with the least loss in money and in patience.

Where to do the marketing is the last point—whether at local shops, or at the great accredited stores, the Army and Navy, the Junior Army and Navy in Waterloo Place, the Haymarket Stores, the City Stores, or Whiteley's, which is another store.

Tradesmen occasionally write to the papers, especially near election time, expressing their opinions on the stores with more force than justice. It is common to hear the new system branded as "iniquitous" by small traders who have somewhat suffered from the innovation, in spite of the fact that most traders with sufficient capital are forming into stores because the system proves the best for all parties.

But such an adjective is a gross and groundless

aspersion on the many respectable persons to whom the great Stores give employment, and who are thus branded all in a lump with crime. What is the "iniquity" of the Stores? The tradesman must pay his rent and taxes, but that no more concerns the customer than the fact that the customer has to pay his concerns the tradesman who sells him meat and drink. The Stores have also rent and taxes to pay. What affects the customer is merely what affects the seller—his own immediate advantage, and the private feelings on one side or the other are quite beside the mark.

The Credit System.

It seems to me that under the reiterated complaints made against the stores by tradesmen, there lies a radical fallacy—namely, that the public exist to serve the shopkeepers, instead of the shopkeepers existing to serve the public. In many ways the tradesman has failed in his duty to the public. The Stores have fallen upon *his* "iniquity" like a judgment—but not an unjust one. The tradesmen at one time had it all their own way. The public were in their hands; and the public know very well whether they were fleeced. Long credit was given—at first to accommodate customers whom the trades-people dared not offend; afterwards in some cases to admit of false entries beyond the power of memory to dispute. Touting at the kitchen door had reached a fine art; bribing the cook was (and still remains) a vast system, encouraging dishonest servants and corrupting honest ones, and as the bribes were always

eventually entered in the book, it really meant a kind of double robbery. Bills were sent in at immense intervals, and paid twice or more by careless or inexperienced customers, till an Act had to be passed to limit the time for legal recovery. Along with exorbitant profits went "iniquitous" adulteration, until the law had to step in there, for at last customers hardly knew what they were buying, nor what they were paying for it! At fashionable tailors especially, I am told, helpless fathers paid freely, probably they do still—for suits that were never worn on the prodigal son's back, but made of rustling paper, entered as—heaven knows what! or under the usual formula, "Bill delivered." Of course, I am not accusing individual tradesmen—though I could do so—but the system, which, being bad, is working its own cure. At last came the reaction. Conscientious housekeepers began to pay ready money and tax the prices. Honest tradesmen—whereof there are many—began to openly admit two prices, the cash price and the credit price, or to give discount for ready money.¹

The Cash System.

The above shown "iniquities" are not possible at the stores, or at any place where a similar system of ready money payment is enforced. I am told the attendants are paid by the year, and have no interest in individual

¹ It is self-evident that if payment is prompt a lower profit can be charged. Every seller has a right to his profit; but the buyer manifestly ought to go where the largest capital exists and the money is "turned over" quickest.

orders; hence, I am bound to admit, a certain lack of eagerness and attention, and manners which certainly might be improved. There is no touting at the back door. There are no loans and "accommodations" to callow fledgelings with rich fathers. There are no mistakes not easily rectified. Last, not least, in the event of complaints there is the comfort of dealing with a gentleman, in the secretary. The co-operative stores seem to me nothing but large shops where discount is given for ready money, and business is done on no other terms. We either pay as we buy, or we have a small deposit account, which, if large enough, is, I suppose, used as in all banks. That the new system pays is evident from the advantages accruing to shareholders. It follows, then, that small shops are becoming obsolete.

In fact, we get at the stores two undeniable advantages—third-class prices with first-class stock and administration. And whilst at shops conducted by the highest capacity, we certainly get advantages impossible at stores catering for the masses, namely, "specialities" arising from marked gifts and long training in particular departments, likewise speedy attention and speedy delivery, the stores remain a boon to all who live in suburbs where the only shops are of a very inferior character, offering customers neither assortment, nor good quality, nor civility. For my part I have been steadily driven by such shops in my remote neighbourhood to the Junior Army and Navy Stores, at present admirably conducted, where I give a standing

order (weekly, monthly, or daily), for most necessaries, and where I find civility, punctuality, and good quality, which I did not find at the small shops. This is housekeeping made easy. But I am quite aware that all Stores do not offer the above advantages, and that the demi-semi-civility and delay have sent many customers back to the West-end shops.

Only where the shopkeepers offer the highest advantages to the greatest number, will they attract the good will and the cash of the public; and not before the millennium will the public be induced to maintain labourers who have got outstripped by the labour market—except it be the members of Parliament, which housewives (as yet) cannot be.

Still, for the sake of the enslaved M.P., and in deference to the opinion of many persons that residents ought, as far as possible, to deal with the local shopkeepers, while they serve them well, I will suppose that my bride begins her housekeeping on that system. It is pleasant and it is convenient to have a *milieu* of steady, competent, respectful and obliging tradesfolk, who are soon enabled to take a personal interest in individual ways and manners, and so cater for them very exactly—which is almost impossible to the big Stores. Supposing supplies run short (not uncommon in an inexperienced housekeeper's *régime*), it is easier to supplement them, it is even worth paying a little more to be able. Unexpected guests may arrive, sudden illness may demand some speedy remedy, the cook may forget orders!

But there is a wide misconception anent the relative

positions of purveyor and customer. The customer's notion, as I said before, is that the tradesman exists to supply his wants. The tradesman contrariwise believes that the customer exists to supply his. Sometimes, regarding every customer, as the spider regards the fly, he is apt to be overbearing in manner, over-reaching in method, striving to get all he can, and to give as little for it as the customer will stand—"I keep you, miss," said the irate shopwalker, "to sell what I've got, not what they want!" Such people mistake incivility for independence, cheaterly for "good business," and each party begins to look on the other as a natural foe. The real state of the case should be, a reasonable give and take on both sides. It is well for the young house-wife to realize that the tradespeople are simply big out-door servants, to be treated with justice and consideration, like the servants in her own house, to be remunerated for valuable services; she has a right to select between them, and to quit them when they serve her ill, as she rejects or dismisses a careless or dishonest cook, maid, or man. The butcher who habitually sends short weight, the grocer or draper who habitually makes small mistakes to his own advantage, should not be reasoned with, but quitted. The purveyor is the servant of the consumer, the consumer is not the servant of the purveyor. A just and helpful servant within doors or without, cannot be too warmly valued, or too faithfully supported, trusted in prosperity, and not forgotten if adversity overtakes him, though you must know him first. But servants of all kinds require a little looking

after, and if your neglect in observing your due consumption, begets a little neglect on the other side, you have chiefly yourself to blame, for with the best will in the world, it is hardly your servants' duty, be they outdoor or in, to look after your interests *before* their own.

Another necessary word. The position of Stores *vis à vis* their affiliated tradesmen is not clearly defined, nor quite satisfactory. There are some trades which the Stores for various reasons cannot themselves pursue, but they provide for the public's needs by allying themselves with tradesmen of more or less established position. If, however, these tradesmen misbehave, as it appears to me they are not unapt to do, towards customers dealing through the Stores, because they can always draw on the Stores for payment, whether or no the customer is satisfied, the Stores accept no responsibility, as they would do, were the goods supplied by them. On the whole, they are more apt to side with the tradesman. It is therefore safer, in the present state of the rules, to deal directly with firms outside the Stores, when the Stores do not actually supply what is required.

This is one of the commonest complaints against Stores by non-store-ites, not without reason, and it is one of the strongest advantages possessed by independent tradesmen over the Stores—perhaps it is just that some few potent ones remain to them.

It is well to allow no accounts to run beyond a week unchecked. The memory is a treacherous faculty, and even when debtor and creditor are both well-intentioned,

it is hardly possible to remember beyond the lapse of six or seven days exactly to a pound, how much weight of bread; meat, grocery, has been actually consumed. Payment within a week generally counts as ready money, and is worth 5 per cent. discount, which is frequently allowed, and ought to be always. Sad as it is to suspect anybody's honesty, it will be found necessary for the cook to look after the tradespeople's accounts, just as her mistress must look after her, checking the weight of the meat by the ticket pinned on it and the butter by her own scales, the milk by her own measure, remembering, however, that sometimes the tradesman is blameless, being robbed by his own messenger. She will also observe how much the bread is deficient, and if excessively, will require the baker to make up the difference, as he is legally bound, but commonly unwilling, to do.

Ready Money Payment.

Pay ready money if possible, regularly if the tradespeople will let you, and stop dealing when the messenger "touts" the cook for additional orders, or grumbles (as many do) at the trouble given by weekly payments, and never pay an account endorsed "bill delivered."

It is strange but true, that many tradespeople dislike the ready-money system. The big firms prefer a big cheque at the quarter's end, or even at the close of the year. Very small tradesfolk are often too unbusinesslike to make out the accounts regularly. Therefore it is wisest to deal with the class neither too great nor too

small, many of whom know the value of "turning over" their profits quickly, and serve customers very well and civilly.

Small Tradesfolk.

A word about tradespeople whom it is well to avoid. There is a certain class of tiny tradesfolk, chiefly inhabiting the suburbs, or out-grown neighbourhoods, who are very difficult to deal with, in spite of the best wishes to encourage local trade. These 'weeny' folk are given to bringing goods, or calling for payment, either before one is up in the morning, or after one is gone to bed at night, and if not accommodated on the spot instantly, following up these eccentricities by a 'summons,' or at least a rude letter. They cannot understand that a private residence is not like a public-house, open to comers and goers at all hours, nor that delay for a few days or even weeks does not mean that the family are bankrupt. These especially resent being kept waiting a moment, if they have selected luncheon-time for bringing a load of wood, or the midst of a dinner-party to collect bottles and barrels.

The fact is, they are in so small a way, that they have no one to leave in the shop in their absence, and it is natural that they should run forth on errands, during a comparatively free spell, whilst the wife, perhaps nursing the baby, dishes up the humble meal, or perhaps just before or after the day's work. These people should not be expected to supply gentry, they have neither the assortment nor the manners; they are apt to make mistakes in ignorance, and then resent inquiries which

tax their time, and grudge a second bit of paper to justify mistaken claims.

I do not desire to lay overmuch stress on the foibles of a class to whom we owe so very much, and whom we perhaps only value at their true collective worth, when we find ourselves in some country where there are none. There are as many ranks and varieties amongst shopkeepers as among their customers. The best of them have as much trouble with their many employés as the customer has with his few. But as the young housekeeper is more likely to happen upon the "black sheep" than the elder one, my own early experiences may be useful to many beginners, and from them I may add with regret that it is not uncommon for bills to be sent in twice, and paid twice, or even thrice by the timorous or inattentive customer. No one knows this better than the undergraduate, and I here quote some advice I heard given to one of these heedless lambs by a friendly solicitor.

'A Normand Normand et demi.'

If you believe a bill so sent in to be a genuine mistake, a letter undertaking to show the receipt, which is proof of payment, will usually bring a sincere apology. If you suspect the mistake to be intentional, take no notice. Wait till Reynard trusts himself to summons you. Then send your solicitor the receipt, and let the case go into court. The dishonest trader will be mulcted in costs, whilst you will pay nothing, nor will you have to appear. The solicitor's clerk will represent you at the cost (from

Reynard) of a small fee, and the lesson will be salutary. You will never again be troubled by a similar trick.

Receipted Bills.

Receipted bills must be kept for six years, after which term debts are not recoverable. Many young people are very neglectful of the precaution of keeping receipts. A bad old practice among "black sheep" of deferring application for payment for years and years, and then enforcing payment, which could not be taxed or disproven, necessitated some protection by law. It was met by the statute of Limitations 19 & 20 Vict. c. 97.

Debtors are therefore in their legal rights in pleading the statute after six years have elapsed without a claim being sent in, as it is then almost certainly fraudulent.

Bills must be receipted in ink, a pencil receipt is legally valueless; and on payments over 2*l.* no receipt is legal that is not accompanied by a penny stamp, to be supplied, not by the customer, but by the payee, and the refusal to sign a stamped receipt is punishable by a fine of 10*l.* The penalty for affixing an adhesive stamp without cancelling it is also 10*l.* It has occurred that the stamp has been remitted by the good-nature of the debtor when he pays—and the creditor has then legally recovered a second payment!

Among shopkeepers the undernamed "specialists" are firms of established credit, where the widest assortment may be seen, and the best qualities in kind obtained, which cannot, I suppose, be surpassed in any other metropolis. These, however, are not recommended for cheapness generally, but for specialities. Other firms

are not omitted by inadvertence, but for reasons to be given *viva voce*.

A few Specialists in Trade.

Drapers and Silk Mercers, Costumiers, Mantua-makers.—Lewis and Allenby, Regent Street; Liberty & Co., Regent Street; Peter Robinson, Oxford Street; Debenham and Freebody, Wigmore Street.

Silk Mercers (antique).—Helbronner & Co., Oxford Street; Morris's, Oxford Street.

Ladies' Tailors.—Viola Bros., Clifford Street, W.; and 89, King's Road, Brighton.

Furs (excellent and reasonable).—Riddlestorffer & Son, King's Road, Brighton.

Curios.—Wright's, Wardour Street; Brown, 164, Wardour Street.

Florists.—Sanders (orchids); Green, Crawford Street, W.

Steel Goods, Cutlery.—Thornhill, Bond Street; Lund, Fleet Street.

Stationery.—The various Stores, for cheapness: Houghton and Gunn, Bond Street, W.

Dyers.—Pullar & Son, Perth; London Office, 18, Cheries Street, W.C.

Jewellers.—Bryce Wright, Savile Row; Phillips & Co., Coekspur Street; and Junior Army and Navy Stores, York House, Waterloo Place, S.W.

Potteyr.—Doulton, Lambeth; Mortlock, Oxford Street.

Boots.—Marsh and Moore, 324, Oxford Street; Atloff's, New Bond Street; Dowie and Marshall, Strand (sanitary).

Plate.—Junior Army and Navy Stores, Waterloo Place (modern); Thomas's, Bond Street; Glading, King's Road, Brighton (antique).

Locksmiths.—Faultless, 8, Endell Street, Long Acre; Chubb, 128, Queen Victoria Street.

Fancy Grocers.—Fortnum and Mason; Junior Army and Navy Stores.

Furniture.—Liberty & Co., and Farmer and Rogers, Regent Street (oriental); Maple's, Tottenham Court Road (modern); Wright, Wardour Street (antique); Oetzmann & Co., Hampstead Road.

Wall Papers.—Morris, Oxford Street; Jeffries, Islington.

Butchers.—Junior Army and Navy Stores: Buckingham & Co., 172, Upper Thames Street, E.C.; Symons and Philp, 169, Fulham Road, S.W. (foreign and English meat).

Head Police Office.—Scotland Yard, London.

General Providers.—Army and Navy Stores; Junior Army and Navy Stores; Haymarket Stores; Whiteley, Westbourne Grove.

Ready-made Clothing.—C. Baker & Co., Oxford Street and Holborn branches; Shoobred's; Peter Robinson's, Oxford Street.

Gloves.—Bide's, 26, North Audley Street, W., where gloves may be tried on before purchasing.



LAST WORDS, AND LOSSES.



WHEN I first began to keep house, as I did with no preparatory training, and little guidance, I innocently imagined that a good mistress is not justified in treating her domestics like thieves, and insulting them with locks and keys on all sides : that “ if nobly used, all would show themselves noble.” I therefore began by placing implicit confidence in everybody. I cannot say that I found this confidence-trick work well ; and better-class servants themselves entreated me to save them so much responsibility as my confidence imposed, and to lock and allowance and call over my lists periodically. I indulged them, and found this worked much better.

But the benevolent—though never my servants—still accuse the system in some quarters. They say it is a cruel thing to pen up slaves underground and impugn the integrity of those who work so hard and eat our salt ; and as I do not wish to be cruel, and yet many items have disappeared incontinently, I am forced into believing with the spiritualists that certain forms of matter hitherto called inanimate, really develop under certain conditions (when the paralyzing eye of the mistress is off them) powers of motion. I have never seen chairs and tables rotate untouched : but other things if not removed

by human means, must certainly walk. They only walk, however, one way.

Some beginners may be inclined to inquire what sort of goods are chiefly conspicuous for this phenomenon : where they walk to : and why if they can walk out of the house, they never happen to walk back. I can only answer the first query, by a brief list, as follows :—

Feathers : especially rare ones. The most trusted firm, servant, or *alter ego* seems scarcely able to cope with this phenomenon. Real ‘tips,’ bright feathers of any macaw, jungle fowl, bird of paradise, humming-bird, peacock (in especial), and even the feathers inside bedding in use, all walk. They sometimes melt by handfuls from the bolsters and pillows. These may be periodically weighed as a test—and preventive. But perhaps you are happier for not doing it. If you have your bedding re-covered even by the best firms, fine down is apt to return as ‘super quills,’ white goose as ‘mixed poultry.’ I have twice had this happen to me, and there appears to be no redress, fortunately for the firms employed. I do beg my inexperienced girl to take my word in this one case, and *never* to send bedding away : but to re-cover at any cost at home. Never to trust good hat feathers away without a receipt stating the number and quality. Never to omit to watch the peacock’s feathers—once held unlucky in a house—was it for that reason ?

Underclothing.—Nightclothes, stockings, chemises, towels, vests—nothing pertaining to the toilette of that intimate kind, but has powers of locomotion. May we suppose that the ‘salutary exhalations,’ on which Dr.

Jaeger lays such stress, *under certain conditions* take material form, and are able to select for themselves a local habitation not yours? "There are more things," as Hamlet says.

Keys of doors, trunks, &c.—Well, one knows the action of the magnet upon iron : and some people are said to be magnetic. Cats are. When keys disappear in any number, it may be the cat, who sells them for old iron.

Furs.—They are largely under the same condition as feathers : not *quite* so active in their habits, but active—yes. So are moths.

Other mysteries.

Kitchen requisites.—A costly copper vessel, even a kettle, under the very eyes of an unobservant mistress, may be transformed into an iron one. Wooden spoons, cookery-moulds, spittoons, plate waggons, trays, and the most unexpected things "hook it." *Tools* are proverbial, like *umbrellas* and *books*, for making unto themselves legs. So are *toys*. A *dress length* of rich silk, put away unlocked, is not always the same length as before, when you take it out again. Nobody knows anything about these mysteries, and they "never had no complaints before." Science, you see, has still occupations before it.

That *walking sticks* should walk, is perhaps hardly surprising, hence their name : especially if mounted in gold or solid silver and ivory. That *sheets* should sometimes be annexed by the shivering ghost who cannot take away its old wardrobe, is not incredible. But why are loose *prints and engravings* never safe for a week?

We know that the English are not an artistic people. Does the 'astral body' of the sitter get enchained in portraits of noblemen, pretty women, or other figure subjects, and at special seasons become so far vivified that (as in a print from a picture) the portrait of the portrait of a leg—can 'walk'?

It is of no use whatever to attempt to keep life-preservers, policemen's rattles or whistles, or any other protective weapons in the house. I have tried. You might as well endeavour to coerce a tom-cat.

I merely mention these things for the sake of the critic who is bound to come down on the writer of a book like this. He may pick holes in my arithmetic, dig shafts in my management, and open chasms in my charity. (All the same you listen to me, my dear.) But never shall he say that I have not a soul above weights and measures, or despise the evidences of occult agency.

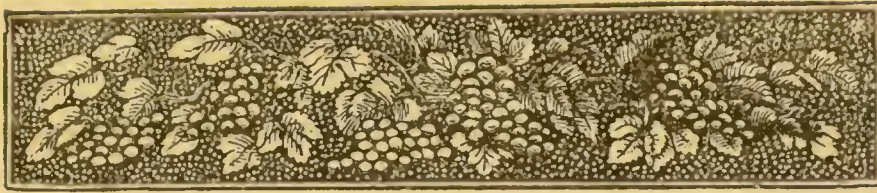
The moral of all this, as of any course of instruction, is that the lesson being given it remains for you to apply it, if it is to be of any use to you. I can provide you with general rules, but I cannot provide you with the brains to keep them fluid, or the judgment to observe where to pull in and where to pay out line.

Unless you take the trouble to be vigilant and considerate yourself, you cannot expect your dependents to be so, who have so much less at stake. It is not sufficient to set the machinery going, the machinery must be kept in going order, oiled, scrutinized, repaired, and the manager's work is never done. I may add that all kind-

ness outside feckless over-indulgence is compatible with the strict rule necessary to good—and comfortable—housekeeping. Good servants respect rules and interest themselves in rules framed on right principles, and I must further say that, under such rules, I have had much support from my servants ; cooks, housemaids, and others having stayed with me as long as six, five, and even eleven years—a long time for London servants.

It may not be superfluous to repeat, that the careful rules I have quoted as to kinds and quantities are not imaginary, but drawn from the independent experience of myself and some half-dozen intimate friends, in my own position in life—an experience covering twenty years, and chapter and verse can be given for every particular. You will therefore find them reasonable.

I think much mischief has been done in the “world of ladies,” by the orthodox novel always ending up with the “marriage,” and laying no stress whatever upon the responsibilities which marriage brings. To most girls marriage is really the beginning of the story, not the end : and to those brought up as so many are—without any knowledge of business at all and without a sense of the duty of learning—the story is not unlikely to end sadly. May yours be a happy one !



MORE LEGAL HINTS WORTH KNOWING.

I O U's are received in evidence as acknowledgments of debts.

The earnings of married women are to be deemed their own property. Deposits in savings-banks made by wives are their separate property. Personal and freehold property reverting to a married woman, on coming to her, are her own.

Wives who have separate property can be sued for their own debts; and if a wife has separate property, and the husband or children become chargeable to the parish, she is liable.

An infant should be registered within six weeks after birth. No fee is payable, but after 42 days a fee of 7s. 6d. is chargeable.

Executors cannot charge for their time or trouble, but they may reimburse themselves for all actual expenses incurred.

Employers are not obliged to give characters to servants, or to assign a reason for their refusal.

A person giving a false character with a servant, renders himself liable to an action.

Copper coin is not a legal tender beyond 1s., or silver beyond 20s., but gold may be tendered to any amount.

A verbal death-bed gift of property is of no avail.

If you know from whom you have received a forged bank-note, you can compel the party to give you good money for it.

To ensure more than 5*l.* interest, the sum agreed upon must be written.

The fee for searching parish registers is 1*s.* for the first year, and 6*d.* for the next, and 2*s.* 6*d.* for a copy of such register.

Goods pledged to a pawnbroker are considered forfeited after a lapse of a year and a day. Pawnbrokers are bound to render an account of the goods disposed of by them at auction.

A codicil to a will must be signed and attested in the same way as the will itself.

Legatees under a will cannot be witnesses to its execution: nor are they entitled to a legacy till after twelve calendar months from the death of the testator.

A parent is not legally liable to maintain a daughter or son who is able to maintain herself or himself.

A contract for hiring and service need not be in writing, unless for more than a year.

Bills of sale must be registered within twenty-one days to render them valid.

Persons becoming securities for a loan are each liable for the payment of the full amount.

All courts allow a defendant to appear in person, if poor.

An income-tax collector is only required to apply for the money once.

A master is not bound to pay his apprentice wages during illness or absence. A deed of apprenticeship is valid although antedated.

The death of a legatee during the lifetime of a testator renders the legacy void.

Husbands are not liable for the debts of their wives incurred before their marriage: nor is a wife whose property is settled upon her liable for her husband's debts.

Executors are bound to furnish a proper account of the testator's estate, and of the proceeds of the sale thereof, to the *cestuisque trust*, although the latter are under age; and if they neglect, or refuse to do so, they may be compelled.

A funeral procession passing over land does not constitute a right of way.

A creditor under 5*l.* is not entitled to a notice from the Bankruptcy Court; the debt being scheduled is a bar to future action.

A debt tendered by way of any legal tender, whether bank-notes, coins, or otherwise, ceases to be a legal tender if in excess of the amount intended to be paid, if change is either asked for or expected. The creditor is not bound to explain his reasons for declining the tender, and may proceed at common law for recovery of the debt as though such tender had never been made.

Railway Companies are entirely responsible for the safe conveyance and careful delivery of luggage. They are bound to take scrupulous care of left luggage, but will not be liable for any package deposited in the cloak-room beyond the extent of 10*l.* in value. Property

burnt, stolen by violence, or by a clever thief in defiance of reasonable precautions, the depositor cannot recover, likewise if stolen by violence which the servants of the company are unable to resist, or where the property deposited is burnt.

Railway Companies are not held responsible for the safe conduct of living animals sent without an attendant, nor even for reasonable humanity to dumb creatures so sent. For a dog, cat or other animal arriving injured, or dead, the law gives no redress, though for non-sentient goods injured the companies give compensation.

CITY PRICES, 1889-90.

MEAT STORES.—BUCKINGHAM BROS., 171, 172, Upper Thames Street, E.C. ; SYMONS AND PHILP, Fulham Road, and others. West End prices higher than City ; no better quality as a rule.

DELIVERY.

Delivery made within Metropolitan Postal District at the following rates:—Not exceeding 16 lbs., 4*d.* ; 28 lbs., 6*d.* ; 56 lbs., 8*d.* ; 84 lbs., 10*d.* ; 112 lbs., for 1*s.*

Free to all parts of the West End daily by own carts.

TERMS OF PAYMENT.

For the convenience of customers, a Deposit Account of not less than £1 can be opened, made up, and closed on demand.

SCOTCH AND ENGLISH.

BEEF.

	Per lb.		Per lb.
	<i>s.</i> <i>d.</i>		<i>s.</i> <i>d.</i>
Sides	0 6	Stock meat	0 4½
Hind quarters	0 7	Flank (thin)	0 6
Fore „	0 5½	Brisket	0 6
Leg of beef (whole)	0 3½	Suet	0 6

	Per lb.		Per
	s. d.		s. d.
Aitch bone	0 6	Thick flank cuts	0 9
Gravy beef	0 7	" whole	0 8
Back ribs	0 7	Fore ribs (in cuts)	0 9½
Top ribs	0 8	Sirloin	0 9½
Silver side	0 8	Whole rump	0 9½
Top side, whole 9d.,		Beef steak	0 10
cuts	0 9½	Rump ,,	1 1

CORNED, OR SLIGHTLY SALTED.

Silver side	0 8	Brisket	0 6
Aitch bone	0 6	Thin flank	0 5

English ox tongues, green or smoked, 4s. 6d. and 5s. 6d. each.

MUTTON.

Whole sheep	0 8	Loins (trimmed)	0 10
Sides	0 7½	Shoulders	0 7½
Hind quarters	0 9½	Necks	0 7½
Fore ,,	0 6½	" best ends	0 9
Legs	0 9½	Breasts	0 4
Haunches	0 9½	Chops (trimmed)	1 0
Saddles	0 9½	Mutton suet	0 4
Loins (not trimmed)	0 8½		

LAMB.—(English.)

Fore quarters	0 9	Hind quarters	0 10
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DAIRY-FED PORK.—(English.)

Legs, small 8½d., 10 to		Bellies, any quantity	0 8
12 lbs.	0 7	Head	0 4½
Loins	0 8½	Cambridge sausages	
Hand and spring (fresh		(very best)	0 9
or salted).	0 7	German sausages	1 4

VEAL.—(English.)

Lcg (whole)	0 9	Breast veal (best end)	0 7½
" (fillet)	0 11	Neck veal (whole)	0 7
Veal cutlets	1 0	" (best end, for	
Loin	0 8	cutlets)	0 10
Shoulder	0 7	Neck veal (for stewing).	0 6
Breast veal (whole)	0 6		

Lambs' sweetbreads, calves' heads, ox tails, kidneys, &c., supplied at market prices.

PRIME AMERICAN BEEF.

	Per lb. s. d.		Per lb. s. d.
Sides		Bullock's hearts	0 5
Hind quarters		Silver side	0 7½
Fore „	0 4½	Top side, whole, 8d.,	
Leg of beef (whole)	0 3½	cuts	0 8½
Stock meat	0 4	Thick flank cuts	0 8
Flank (thin)	0 4½	„ whole	0 7½
Brisket	0 5	Fore ribs (in cuts)	0 9
Suet		Sirloin	8d. & 9½
Aitch bonc	0 5½	Beef steak	0 9
Gravy beef	0 6	Rump „	1 0
Back and top ribs	7d. & 8	Buttock steak	0 10

CORNEO, OR SLIGHTLY SALTED.

Silver side	0 7½	Brisket	
Aitch bonc		Thin flank	

NEW ZEALAND (CANTERBURY) MUTTON.

Sheep	0 5½	Saddles	0 6½
Sides	0 5½	Loins	0 6½
Hind quarters	0 6½	Shoulders	0 6½
Fore „	0 5	Shoulders with necks	0 5½
Legs with necks	0 6½	Shoulders with breasts	0 5½
Legs with breasts	0 6½	Necks	0 5½
Legs	0 7½	Breasts	0 3

NEW ZEALAND (CANTERBURY) LAMB.

Fore quarters	0 7	Hind quarters	0 8½
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POULTRY AND GAME.

Chickens	from 2 3	Ducklings	from 2 3
Fowls	„ 2 6		

Fresh country eggs equal to new-laid, 1s. per dozen.

PROVISION DEPARTMENT. (See lists frequently issued.)

BUTTER.

(All Guaranteed Pure.)

Jersey	per lb.	1 0	Finest Brittany fresh per lb.	1 6
Danish, very mild		1 3	Butterine (excellent for	
Finest Irish		2	cooking)	6d. to 8d.
Aylesbury		1 6		

N.B.—This Autumn's prices are ½d. to 1d. higher.

A FEW USEFUL RECIPES.

I.

An oz. of alum dissolved in the last water used to rinse children's dresses will render them nearly unflammable. Diluted solution of chloride of zinc will have a similar effect.

II.

FOR FAINTING FITS.

Give air ; splash face and head with cold water ; administer brandy ; apply friction to the hands and feet. If such common remedies fail, the following prescription will probably prove effectual : 2 drops ether, 2 teaspoonsful best brandy, 1 tablespoonful cold water ; administer every 20 minutes.

III.

TO PRESERVE CUT FLOWERS.

Fresh cut flowers may be preserved a long time, by placing them in water with a small piece of charcoal or of camphor, cover with a bell glass excluding the air from the edges by pouring a little water, or sealing with wax. To revive cut flowers after packing, plunge the stems into boiling water, and by the time the water is cold, the flowers will look quite fresh. Cut afresh the ends of the stems, and place in clean cold water.

IV.

FOR BURN OR SCALD.

Sponge the place frequently with cold water in which common kitchen soda is dissolved. The remedy is painful, but safe and speedy, and no sear is left.

ENGLISH WEIGHTS AND MEASURES.

MEASURES OF LENGTH.

	In.	Ft.	Yds.	Pls.	Ch.	Fs.
Foot	12	1				
Yard	36	3	1			
Rod, pole, or perch...	198	16½	5½	1		
Chain	792	66	22	4	1	
Furlong	7,920	660	220	40	10	1
Mile	63,360	5,280	1,760	320	80	8
Mile, Geographical,	6,082·66 feet.					

SQUARE OR SURFACE MEASURE.

	In.	Ft.	Yds.	Pls.	Ch.	R.
Square foot	144	1				
Square yard	1,296	9	1			
Rod, pole, or perch.	39,204	272 $\frac{1}{4}$	30 $\frac{1}{4}$	1		
Square chain	627,264	4,356	484	16	1	
Rood	1,568,160	10,890	1,210	40	2 $\frac{1}{2}$	
Acre	6,272,640	43,560	4,840	160	10	

A square mile contains 640 acres, = 2,560 roods, 6,400 chains, 102,400 rods, poles, or perches, or 3,097,600 square yards.

APOTHECARIES' WEIGHTS AND MEASURES, BY WHICH MEDICINES ARE COMPOUNDED.

20 Grains	= 1 Scruple	= 20 grs.
3 Scruples	= 1 Drachm	= 60 ,,
8 Drachms	= 1 Ounce	=* 480 ,,
12 Ounces	= 1 Pound	=* 5760 ,,

* The Avoirdupois oz. of 437 $\frac{1}{2}$ grains and the lb. of 7,000 grains are the weights named in the London Pharmacopœia, and the drugs are purchased by Avoirdupois weight.

AVOIRDUPOIS.

27 $\frac{1}{3}$ Grains	= 1 Drachm	= 27.34375 } Grs
16 Drachms	= 1 Ounce	= 437.5 } Grs
16 Ounces	= 1 Pound	= 7000
28 Pounds	= 1 Quarter.		
4 Quarters	= 1 Hundredweight.		
20 Cwt.	= 1 Ton.		

Avoirdupois weight is used in almost all commercial transactions and common dealings, but in addition to the above there are special weights for various articles, the chief of which are :—

A Stone of Butcher's Meat	= 8 lb.
A Stone, Horseman's weight	= 14 ,,
A Firkin of Butter	= 56 ,,
A Firkin of Soft Soap	= 64 ,,
A Quintal or Cental	= 100 ,,
A Barrel of Gunpowder	= 100 ,,
A Barrel of Raisins	= 112 ,,
A Seam of Glass, 24 Stones	= 120 ,,
A Barrel of Butter—4 Firkins	= 224 ,,
A Barrel (or pack) of Soft Soap	= 256 ,,

A Fodder of Lead, London and Hull = $19\frac{1}{2}$ cwt.
 „ „ Derby = $22\frac{1}{2}$ „
 „ „ Newcastle = $21\frac{1}{2}$ „
 A Sack—Potatoes, 168 lb. ; Coals, 224 lb. ; Flour, 280 lb.
 A Ream of Paper, 20 quires, 472 sheets.
 A Printer's Ream, 516 sheets.

HAY AND STRAW.

Truss of Straw, 36 lb.
 Truss of Old Hay, 56 lb.
 Truss of New Hay (to September 1st), 60 lb.
 Load, 36 Trusses = Straw, 11 cwt. 2 qrs. 8 lb.
 Old Hay, 18 cwt. ; New Hay, 19 cwt. 1 qr. 4 lb.

WOOL.

						cwt.	qr.	lb.
7	Pounds	= 1	Clove...	0	0	7
2	Cloves	= 1	Stone...	0	0	14
2	Stones	= 1	Tod	0	1	0
$6\frac{1}{2}$	Tods...	= 1	Wey	1	2	14
12	Sacks	= 1	Last	39	0	0

TROY WEIGHT.

$3\cdot17$ Grains = 1 Carat.
 24 Grains = 1 Pennyweight (dwt.).
 20 Pennyweights = 1 Ounce ... 480 grns.
 12 Ounces = 1 Pound ... 5760 „

TROY is the weight used by goldsmiths and jewellers. The grains Troy, Apothecaries, and Avoirdupois are equal, and the same in England, France, the United States, Holland, and in most other countries, but the carat varies : in France it is $3\cdot18$ grns., in Holland $3\cdot0$ grns., and in the U.S.A. $3\cdot2$. The jewellery ounce is divided into $15\frac{1}{2}$ carats and 600 pearl grains.

STANDARD gold consists of 22 parts pure gold alloyed with 2 parts of copper or other metal, and according to the quantity of alloy is called 9, 12, 15, or 18 carat, *i.e.*, that quantity of pure gold out of the twenty-four. Standard silver is invariably of one fineness, viz., 11 oz. 2 dwt. fine to 18 dwt. alloy. 1 lb. of silver is coined into 66 shillings.

CUBIC OR SOLID MEASURE.

1728 Cubic Inches = 1 Cubic Foot.
 27 Cubic Feet = 1 Cubic Yard.
 40 Do. of Rough, or }
 50 Do. of Hewn Timber } = 1 Ton or Load.

42 Cubic Feet of Timber	= 1 Shipping Ton.
108 Cubic Feet	= 1 Stack of Wood.
128 Cubic Feet	= 1 Cord of Wood.
40 Cubic Feet	= 1 Ton Shipping.

A TON WEIGHT OF THE FOLLOWING WILL AVERAGE IN CUBIC FEET—

Earth	21	Pit Sand	22
Clay	18	River ditto	19
Chalk	14	Marl	18
Thames Ballast	20	Shingle	23
Coarse Gravel	19	Night Soil	18

DRY OR CORN MEASURE.

4 Quarts	= 1 Gallon.
2 Gallons	= 1 Peck.
4 Pecks	= 1 Bushel.
4 Bushels, 1 Sack, or	= 1 Coomb.
8 Bushels, or 2 Coombs	= 1 Quarter.
5 Quarters	= 1 Load.
10 Quarters	= 1 Last.
Boll of Meal = 140 lb. ; 2 Bolls	= 1 Sack.

Coals were formerly sold by measure, 3 bushels = 1 sack, 12 sacks = 1 chaldron. Coke, apples, potatoes, and some other goods are still sold by the sack of three bushels.

MEASURES OF TIME.

60 Seconds	= 1 Minute.
60 Minutes	= 1 Hour.
24 Hours	= 1 Day.
7 Days	= 1 Week.
28 Days	= 1 Lunar Month.
28, 29, 30, or 31 Days	= 1 Calendar Month.
12 Calendar Months	= 1 Year.
365 Days	= 1 Common Year.
366 Days	= 1 Leap Year.

PUBLIC MUSEUMS AND GALLERIES IN AND NEAR LONDON.

Bethnal Green Museum.—Daily (except Sunday), Mon., Tues., Thurs., Fri., Sat., free ; Wed., 6*d.*

- British Museum, Great Russell St.—The Exhibition Galleries of the British Museum are open to the public free, as under :— Mon. and Sat., the whole of the galleries ; Tues. and Thurs., ditto—except the British, Mediæval, and Ethnography collections ; Wed. and Fri., ditto—except the Antiquities on the upper floor, and the rest of the department of Greek and Roman Antiquities. The hours of admission are from 10 till 4 in Jan., Feb., Nov., and Dec. ; 10 till 5 in Mar., April, Sept., and Oct. ; 10 till 6 in May, June, July, and Aug. ; 10 till 7 on Mon. and Sat. only from the middle of July to the end of Aug. ; 10 till 8 on Mon. and Sat. only, from May 1st to the middle of July. Closed on Good Friday and Christmas Day. Reading-room open daily.
- British Museum of Natural History.—The departments of zoology, geology, mineralogy, and botany, &c., have been removed from Gt. Russell St. to Cromwell Road, South Kensington. Open daily, 10 till dusk.
- College of Surgeons' Museum, Lincoln's Inn Fields (Hunterian Museum).—Mon., Tues., Wed., and Thurs., Members' Order ; 11 till 5 from 1st Mar. to 31st Aug. ; and from 11 till 4 from 1st Oct. till end of Feb. Histological collection is open on Thurs. from 11 till 5. Closed during Sept.
- Dulwich Gallery.—Every weekday from 10 to 5 in summer, and 10 to 4 in winter.
- Geological Museum, Jermyn St.—Mon. and Sat., 10 till 10 ; Tues., Wed., and Thurs., 10 till 5. Closed from 10th Aug. to 10th Sept., and at 4 from 1st Nov. to 1st March.
- Hampton Court Palace.—Every day in the year except Fridays and Christmas Day ; 1st April to 30th Sept., 10 to 6 ; 1st Oct. to 31st March, 10 to 4 ; Sundays open at 2 p.m.
- India Museum, Exhibition Rd., South Kensington.—The same regulations as the South Kensington Museum.
- National Gallery.—Mon., Tues., Wed., and Sat., from 10 to 6 in summer, and 10 to dusk in winter ; on Thurs. and Fri., students' days, the public are admitted after 12 o'clock on payment of 6*d.* Closed on Christmas Day and Good Friday.
- New Palace of Westminster (Houses of Parliament) ; day of admission, Sat., 10 to 3.30, also Mon. and Tues. in Easter and Whitsun weeks. Tickets (free) obtainable on the spot, at the Lord Chamberlain's Office.
- Royal Academy of Arts, Burlington House, Piccadilly.—Summer Exhibition, 1st Mon. in May to 1st Mon. in Aug. ; Winter

- Exhibition, 1st Mon. in Jan. till 2nd Sat. in March (1s.). Gibson and Diploma Galleries, every day, 11 till 4—free.
- Royal Society of Painters in Water Colours, 5a, Pall Mall East; admission, 1s. Exhibitions confined to the works of members and associates held in April and December; open for three months.
- Royal Institute of Painters in Water Colours, Piccadilly; April to July, 1s.
- Royal Society of British Arts, Suffolk St., Pall Mall East. 1s.
- Doré Gallery, 35, New Bond St. Daily, 10 to 6, 1s.
- French Gallery, 120, Pall Mall. Admission, 1s.
- Hanover Gallery, 47, New Bond St., entrance from Maddox St. 1s.
- The Institute of Painters in Oil Colours, open from November 30th to end of February.
- Royal Astronomical Society's Library, Burlington House, Piccadilly.—Personal introduction by a Fellow.
- Royal United Service Institution Museum, Whitehall Yard.—Daily (except Friday) by Members' tickets; or by ticket obtainable from the Secretary. N.B.—A stamped envelope must be forwarded.
- Sir John Soane's Museum, 13 Lincoln's Inn Fields.—Tues., Wed., Thurs., and Sat. in April, May, June, July, and Aug., and Tues. and Thurs. in Feb. and March; 11 to 5—free. Hogarth's pictures and other art treasures.
- Society of Arts, 18 John St., Adelphi.—Every day from 10 to 4, and Sat. 10 till 2.—(Bary's paintings in the Lecture Theatre); tickets obtainable from Members or of the Secretary.
- South Kensington Museum.—Mon., Tues., and Sat., from 10 till 10, free. On Wed., Thurs., and Fri., from 10 till 4, 5, or 6 according to season, 6d. each.
- The Tower of London.—Monday and Saturday, free; Tuesday, Wednesday, Thursday, and Friday, 6d. Jewel House (on and after May 1) on the same conditions. Hours of admission, May to September, 10 to 4; on free days, 10 to 6; October to April, 10 to 4.
- Windsor Castle State Apartments.—Mon., Tues., Thurs., and Fri., April to Oct., 11 to 4; Nov. to Mar., 11 to 3, unless the Queen is in residence. Free. Albert Memorial Chapel—Wed., Thurs., Fri., and Sat. No tickets required.
- Woolwich Arsenal.—On Tues. and Thurs., by cards obtained by British subjects at the War Office, Pall Mall. Foreigners must

apply to the representatives of their governments in this country.

Agricultural Hall, Upper Street, Islington.—Cattle Show in December; Horse Show in June; Military Tournament in July; and many exhibitions throughout the year.

Docks.—St. Katherine's, London, East and West India, Commercial, Victoria, &c. All accessible by steamboat, tramway, or railroad at about 4*d.* All free. Wine-tasting orders may be obtained through the leading wine-merchants.

Guildhall, King St., City.—Grand Civic Hall, Library, Museum, and Reading-Room. Admission free.

Markets.—Central Meat, Fish, and Poultry Markets, Smithfield; Leadenhall Market (Poultry); Billingsgate (Fish), Thames St.; Covent Garden (Fruit, Flowers, &c.); Farringdon, Borough, and Spitalfields (Vegetables, &c.); Cattle Market (Mon. and Thurs.) and Abattoirs, Caledonian Road; Foreign Cattle Depôt, Deptford; Hay Market, Smithfield, Wed. and Sat., and Cumberland Market, Regent's Park.

Marlborough House.—Residence of the Prince of Wales, east end of St. James's Palace.

Monuments.—Albert, South Kensington, finest in the country. London, to commemorate Great Fire, near London Bridge; fine views of the city, admission 3*d.* Duke of York's, St. James's Park; Nelson's, Trafalgar Square; Guards', Waterloo Place; Crimcan, Broad Sanctuary; Cleopatra's Needle, Thames Embankment.

People's Palace, Mile End, E.

Post Office, St. Martin's-le-Grand.—Western building devoted to offices and telegraphs.

Public Record Office, Fetter Lane.

Royal Exchange, Cornhill.—The Statues of the Queen, Wellington, Peabody, Queen Elizabeth, Sir Thos. Gresham, and others. 'Change,' the busy time from 3 to 4 p.m.

Royal Mint, Tower Hill, where gold, silver, and bronze are coined. Admission by order.

Coal Exchange, Lower Thames St.—First Monday in the month, free.

Tussaud's Waxworks, Marylebone Road.—Open from 10 to 10. Admission 1*s.*; 6*d.* to the extra rooms.

GARDENS.

Botanic, Regent's Park.—Accessible daily at 9, by order from Fellows only. On Sundays at 2.

Horticultural, South Kensington.—Open occasionally.

Kew.—The Botanic Gardens and pleasure-grounds are open every weekday from noon till sunset (Christmas Day alone excepted); Sundays 1 till sunset; and on Bank Holidays, from 10 till sunset.

Temple, near Fleet Street and Thames Embankment.

Zoological, Regent's Park.—Admission on Monday, 6*d.*; the rest of the week, 1*s.* On Sunday only by an order from a Fellow.

Parks.—St. James's, near Charing Cross, 83 acres; the Green Park, adjacent to St. James's, 71 acres; Hyde Park, 700 acres (this should be visited between 11 and 1, and 5 and 7 during the season); Kensington Gardens (see Albert Memorial, opposite Royal Albert Hall); Victoria Park, Hackney, 300 acres; Battersea Park, 250 acres; Regent's Park and Primrose Hill, 400 acres; Finsbury Park, Hornsey; Southwark Park, West Ham Park, and Kennington Park, all accessible from the centre of the metropolis, at the cost of 2*d.* or 3*d.* ride by omnibus, railway, tramway, or steamboat. Hampstead Heath, Greenwich Park, Bushey Park, Highgate Woods, Hadley Common, near "Barnet Field."

There are other Commons at Clapham, Streatham, Mitcham, Peckham Rye, Hackney, Highbury Fields, Plumstead, &c.

EXCURSIONS.

Crystal Palace, Sydenham.—Access from all Suburban railway stations by means of the London and Brighton, or Chatham and Dover lines, at cheap fares including admission. Admission 1*s.*, Saturdays, 2*s.* 6*d.*

Burnham Beeches.—Magnificent sylvan scenery, recently purchased by the City of London, for the benefit of the public. By G.W.R. 20 miles.

Epping Forest: Loughton, Buckhurst Hill, Chingford, High Beech, on Great Eastern Railway.—Fare 1*s.* Beautiful forest scenery. A favourite resort for picnic parties, beanfeasts.

Gravesend.—Access from London by steamboat, 30 miles, and railway; fares 1*s.* to 1*s.* 6*d.* Windmill Hill, Springhead Gardens, Cobham Park, fine views of the Thames (here a mile wide),

shipping, &c. Near are Rosherville Gardens, admission *6d.* Opposite are Tilbury Fort and Docks.

Greenwich.—Royal Naval College, commonly known as Greenwich Hospital. The Painted Hall, Nelson's relics, &c., free on week-days at 10, and at 1 on Sundays. Naval Museum, interesting collection of models, &c., open daily, except Friday and Sunday, at 10. Chapel closed on Fridays. Observatory, only by permission of Astronomer-Royal. Blackheath and Shooter's Hill are close by.

Richmond.—The Park, and adjacent villages, &c., as Twickenham, Pope's Villa, Sheen, Mortlake, Teddington, Thames Ditton; boating, fishing, &c. By rail, boat, or omnibus. Fare 1s.

Rye House.—At Hoddesdon, on the River Lea. Scene of the celebrated plot. Great resort for Londoners, who include feasting and fishing in their day's enjoyment.

St. Alban's.—Abbey recently restored. Ruins of ancient city of Verulam, and Gorbamby Church with tomb of Lord Bacon.

Waltham Abbey.—By Great Eastern Railway. The Abbey, powder-mills, fishing, &c.

In addition to the above may be visited—

CHURCHES AND PLACES OF WORSHIP.

Westminster Abbey, near the Houses of Parliament.—Chapel of Henry VII., and Chapter House. Free to body of Abbey; to other parts by fee of *6d.* Chapels free Mondays and Tuesdays. Service on Sundays: Holy Communion at 8; choral at 10 and 3. Daily at 8.30; school service at 9, choral at 10 and 3. St. Edward's Shrine, tombs of kings, and many other objects of interest; waxen effigies of deceased kings and queens, by special order (apply Deanery).

St. Paul's Cathedral.—The masterpiece of Sir Christopher Wren. Splendid architecture, monuments to celebrated men, magnificent reredos. Nave and transepts free; choir closed except during divine service. Fees to the following parts: Whispering gallery, stone and golden galleries, library, clock, bells, and geometrical staircase, *6d.*; crypt, *6d.*; ball, 1s. *6d.*; total, 2s. *6d.* Service on Sundays at 8, 10.30,* 3.15,* and 7. Weekdays at 8, 10,* 1.15, 4,* and 8. (* Services are choral.)

Temple, south side of Fleet St.—The hall and church are very interesting, as also the gardens. Church open to strangers from 10

to 1, and from 2 to 4. Service daily at 10 a.m., and on Sundays at 11 a.m. and 3 p.m.

Lambeth Palace.—The official residence of the Archbishop of Canterbury, on south bank of Thames, Lambeth. Library on Mondays, Wednesdays, Thursdays, and Fridays, 10 to 4; summer, 10 to 5. Visitors are required to send a letter from a clergyman, or well-known person or firm. Closed Easter week, Christmas, and for six weeks from about the 1st of September.

Fulham Palace.—Official residence of the Bishop of London.

Savoy Chapel.—Rev. Henry White, M.A.

St. Margaret's, Westminster.—Ven. Archdeacon Farrar.

St. Bride's, Fleet St., E.C.—A fine church built by Wren, and recently decorated by Champneys. Daily service at mid-day; Sundays, 11 and 7. Rev. E. C. Hawkins, M.A.

St. James's, Marylebone, W. (Welbeck Chapel).—Rev. H. R. Haweis, M.A.

Whitehall Chapel.

Chapel Royal, St. James'.

Lincoln's Inn Chapel.

All Saints', Margaret St.—Fine choral service.

St. Andrew's, Wells St.—Fine choral service.

Metropolitan Tabernacle, Newington (admission by ticket).—Mr. Spurgeon.

City Temple, Holborn Viaduct.—Rev. Dr. Parker.

Pro-Cathedral, Kensington.

Brompton Oratory.

Jewish Synagogue, Portland Road.

Dr. Newman Hall's Church.

St. Philip's, Regent St.—Prebendary Harry Jones.

Foundling Chapel.—Rev. Dr. Momerie.

St. Bartholomew's Priory Church, Smithfield (fine old Norman building, with tomb of the first prior, Rahere).

Bedford Chapel.—Rev. Stopford Brooke.

Union Chapel, Islington.—Rev. Dr. Allon.

Other well-known churches are advertised in the Saturday issue of most of the daily journals.

POSTAL INFORMATION.

INLAND LETTERS—

Not exceeding 1 oz.	1 <i>d.</i>
Exceeding 1 oz., but not exceeding 2 oz....	1½ <i>d.</i>
,, 2 oz., ,, ,, 4 oz....	2 <i>d.</i>
,, 4 oz., ,, ,, 6 oz....	2½ <i>d.</i>
,, 6 oz., ,, ,, 8 oz....	3 <i>d.</i>
,, 8 oz., ,, ,, 10 oz....	3½ <i>d.</i>
,, 10 oz., ,, ,, 12 oz....	4 <i>d.</i>
,, 12 oz., ,, ,, 14 oz....	4½ <i>d.</i>

And so on at the rate of ½*d.* for every additional 2 oz.

Letters must not exceed 18 in. long, 9 in. wide, or 6 in. deep.

INLAND BOOK-POST.—One halfpenny for every 2 oz. or part of 2 oz.

Every packet must be posted without a cover, or open at the ends. No letter to be enclosed, unless a circular wholly or in great part printed. No book packet may exceed 5 lbs. in weight, 18 in. in length, 9 in. in width, or 6 in. in depth.

POST CARDS.—Inland.—5½*d.* per packet of 10 cards (thick) at Pullford's, stationer, King's Cross, N. ; Bourn Bros., 4, Hill Rise, Richmond ; &c. 6*d.* at post offices.

NEWSPAPERS.—Within the United Kingdom, halfpenny each, pre-paid.

REGISTRATION.—Letters, papers, and book packets are registered within the United Kingdom, or to the Colonies, for 2*d.* each.

PARCELS POST.—United Kingdom only.—Not exceeding 1 lb., 3*d.* ; and 1½*d.* for every additional 1 lb. up to 11 lbs. (1*s.* 6*d.*), beyond which weight parcels are not received. Parcels must be handed over the counter and distinctly marked "Per Parcels Post." Greatest length allowed 3 ft. 6 in. ; greatest length and girth combined 6 ft.

MONEY ORDERS.—Within the United Kingdom.—Not exceeding 1*l.*, 2*d.* ; 2*l.*, 3*d.* ; 4*l.*, 4*d.* ; 7*l.*, 5*d.* ; 10*l.*, 6*d.*

POSTAL ORDERS.—1*s.*, 1*s.* 6*d.*, 2*s.*, 2*s.* 6*d.*, 3*s.*, 3*s.* 6*d.*, 4*s.*, 4*s.* 6*d.*, 5*s.*, 7*s.* 6*d.*, 10*s.*, 10*s.* 6*d.*, 15*s.*, 20*s.*, Commission, ½*d.* each on first two amounts, 1½*d.* on last two, and 1*d.* on all the rest. Broken amounts may be made up by affixing postage-stamps (not more than fivepence) to the face of any single order.

INLAND TELEGRAMS.—6*d.* for twelve words, and one halfpenny for each additional word. Addresses charged. *Foreign Telegrams* : apply for P.O. rules.

SUNDAY TELEGRAMS.—In London the following offices are always

open : Central Telegraph Station, G. N. Station, King's Cross ; Paddington, St. Pancras, and Victoria (L. C. & D.) stations, Moorgate St. Buildings, and the office in West Strand. In most provincial towns the telegraph offices are open from 7 or 8 to 10 a.m., and 5 to 6 p.m. ; in Scotland from 8 to 10 a.m., and occasionally from 4 to 5 p.m. ; Ireland, 9 to 10 a.m. and 5 to 6 p.m. In the following places the offices are always open : Birmingham, Bradford, Brighton (except between midnight Saturday and 7 a.m. Sunday), Bristol, Cardiff Docks, Derby, Exeter, Hull, Hurst Castle, Leeds, Liverpool, Manchester, Newcastle-on-Tyne, Norwich, Nottingham, Penzance, Plymouth, Portsmouth, Sheffield, and Southampton. Aberdeen, Dundee, Edinburgh, Glasgow, and Inverness in Scotland ; and Belfast, Cork, Dublin and Queenstown in Ireland.

At all offices open on Sundays postage stamps are sold : but no money order, insurance, and similar business is transacted.

N. B.—Country telegrams are often costly to the recipient.

LATE INLAND LETTERS.—Inland letters and postcards bearing an extra $\frac{1}{2}d.$ stamp are forwarded by the night mails if posted at the town Branch offices and Receiving-houses before 7 p.m. and at St. Martin's-le-Grand before 7.45. At certain district offices the hour for posting with the late fee is extended when the letters are to go from the railways in their immediate neighbourhoods. Letters bearing an extra $\frac{1}{2}d.$ stamp may also be posted at the sorting carriage or platform barrier at the railway termini up to the departure of mail trains, 8.5 to 9.45.

LATE FOREIGN LETTERS, with extra $1d.$ stamp, may be posted up to 7 o'clock at Lombard St., Gracechurch St., Mark Lane, Eastcheap, Leadenhall St., Throgmorton St., Fleet St., Ludgate Circus, Charing Cross and the district offices ; with an extra $2d.$ at St. Martin's-le-Grand till 7.15, or with $3d.$ extra, till 7.30. At the railway termini the late-letter fee is $4d.$ for the Continent, $2d.$ for U.S., Canada, and the Cape.

Foreign postcards cost $1d.$, $1\frac{1}{2}d.$, and $2d.$ Inland postcards can be used, with additional stamps. Reply cards, double rates.

FOREIGN MONEYS, AND THEIR EQUIVALENTS
IN ENGLISH.

FRANCE, BELGIUM, ITALY, AND SWITZERLAND.

	<i>s.</i>	<i>d.</i>
1 Franc (in Italy <i>Lira</i>)	= abt. 0	9½
5-Fc. piece („ 5 Lire)	= abt. 4	0
20-Fc. „ („ 20 „)	= abt. 16	0
10 Centimes („ 10 Cntsimi.)	= abt. 0	1
100 „ = 1 Fc.; 100 „ = 1 Lira.		

HOLLAND.

5 Cents	= abt. 0	1
100 „ = 1 Florin or Guilder	= abt. 1	8
1 Gold 10-Florin piece	= abt. 16	8

UNITED STATES OF AMERICA.

1 Cent	= abt. 0	0½
100 „ = 1 Dollar	= abt. 4	1½
5 Dollars = 1 Half-Eagle	= abt. 20	6½
Eagle of 10 Dollars	= abt. 41	1¼

SPAIN AND PORTUGAL.

8 Cuartos = 1 Real = 25 Centimes of a Peseta	= abt. 0	2½
4 Reals = 1 Peseta	= abt. 0	10
10 „ = 2½ Pesetas = 1 Escudo	= abt. 2	0
20 „ = 5 Pesetas = 1 Duro	= abt. 4	2
40 „ = 4 Escudos = 10 Pesetas	= abt. 8	4
100 „ = 10 Escudos = 25 Pesetas = 1 Alphonso	= abt. 20	9

GERMANY..

10 Pfennige	= abt. 0	1¼
50 „	= abt. 0	6
100 „ = 1 Mark	= abt. 1	0
10 Marks	= abt. 9	9½
20 „	= abt. 19	7

RUSSIA.

100 Kopecs = 1 Silver Rouble at par, abt. 3	1
3 Roubles = 1 Ducat	= abt. 9	3
1 Gold Half-Imperial	= abt. 16	4

AUSTRIA.

			<i>s.</i>	<i>d.</i>
5 Kreutzers	.	.	= abt.	0 1
100 "	= 1 Florin (Paper).	.	= abt.	1 8 $\frac{1}{4}$
10 Florins (Paper)	.	.	= abt.	16 10
8 "	(Gold) = 20 Francs	.	= abt.	16 0

DENMARK, SWEDEN AND NORWAY.

COPPER.

1 Ore	.	= 0	0 $\frac{1}{8}$
5 "	.	= 0	0 $\frac{5}{8}$
10 "	.	= 0	1 $\frac{1}{4}$

SILVER.

10 Ore	.	= 0	1 $\frac{1}{4}$
25 "	.	= 0	3 $\frac{1}{8}$
50 "	.	= 0	6 $\frac{3}{4}$

GOLD.

5 Kronor.	= 5	6 $\frac{3}{4}$
10 "	= 11	1 $\frac{1}{2}$
20 "	= 22	3 $\frac{1}{2}$

DISCOUNT TABLE.

Amount.	PER CENT.																										
	£5			£7½			£10			£12½			£15			£20			£25								
£ s. d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.	£	s.	d.
0 2 6	0	0	1½	0	0	2¼	0	0	3	0	0	3¾	0	0	4½	0	0	6	0	0	7½						
0 5 0	0	0	3	0	0	4½	0	0	6	0	0	7½	0	0	9	0	1	0	0	1	3						
0 10 0	0	0	6	0	0	9	0	1	0	0	1	3	0	1	6	0	2	0	0	2	6						
0 15 0	0	0	9	0	1	1½	0	1	6	0	1	10½	0	2	3	0	3	0	0	3	9						
1 0 0	0	1	0	0	1	6	0	2	0	0	2	6	0	3	0	0	4	0	0	5	0						
1 10 0	0	1	6	0	2	3	0	3	0	0	3	9	0	4	6	0	6	0	0	7	6						
1 15 0	0	1	9	0	2	7½	0	3	6	0	4	4½	0	5	3	0	7	0	0	8	9						
2 0 0	0	2	0	0	3	0	0	4	0	0	5	0	0	6	0	0	8	0	0	10	0						
2 10 0	0	2	6	0	3	9	0	5	0	0	6	3	0	7	6	0	10	0	0	12	6						
2 15 0	0	2	9	0	4	1½	0	5	6	0	6	10½	0	8	3	0	11	0	0	13	9						
3 0 0	0	3	0	0	4	6	0	6	0	0	7	6	0	9	0	0	12	0	0	15	0						
3 10 0	0	3	6	0	5	3	0	7	0	0	8	9	0	10	6	0	14	0	0	17	6						
3 15 0	0	3	9	0	5	7½	0	7	6	0	9	4½	0	11	3	0	15	0	0	18	9						
4 0 0	0	4	0	0	6	0	0	8	0	0	10	0	0	12	0	0	16	0	1	0	0						
4 10 0	0	4	6	0	6	9	0	9	0	0	11	3	0	13	6	0	18	0	1	2	6						
4 15 0	0	4	9	0	7	1½	0	9	6	0	11	10½	0	14	3	0	19	0	1	3	9						
5 0 0	0	5	0	0	7	6	0	10	0	0	12	6	0	15	0	1	0	0	1	5	0						
5 10 0	0	5	6	0	8	3	0	11	0	0	13	9	0	16	6	1	2	0	1	7	6						
5 15 0	0	5	9	0	8	7½	0	11	6	0	14	4½	0	17	3	1	3	0	1	8	9						
6 0 0	0	6	0	0	9	0	0	12	0	0	15	0	0	18	0	1	4	0	1	10	0						
6 10 0	0	6	6	0	9	9	0	13	0	0	16	3	0	19	6	1	6	0	1	12	6						
6 15 0	0	6	9	0	10	1½	0	13	6	0	16	10½	0	20	3	1	7	0	1	13	9						
7 0 0	0	7	0	0	10	6	0	14	0	0	17	6	1	1	0	1	8	0	1	15	0						
7 10 0	0	7	6	0	11	3	0	15	0	0	18	9	1	2	6	1	10	0	1	17	6						
7 15 0	0	7	9	0	11	7½	0	15	6	0	19	4½	1	3	3	1	11	0	1	18	9						
8 0 0	0	8	0	0	12	0	0	16	0	1	0	0	1	4	0	1	12	0	2	0	0						
8 10 0	0	8	6	0	12	9	0	17	0	1	1	3	1	5	6	1	14	0	2	2	6						
8 15 0	0	8	9	0	13	1½	0	17	6	1	1	10½	1	6	3	1	15	0	2	3	9						
9 0 0	0	9	0	0	13	6	0	18	0	1	2	6	1	7	0	1	16	0	2	5	0						
9 10 0	0	9	6	0	14	3	0	19	0	1	3	9	1	8	6	1	18	0	2	7	6						
9 15 0	0	9	9	0	14	7½	0	19	6	1	4	4½	1	9	3	1	19	0	2	8	9						
10 0 0	0	10	0	0	15	0	1	0	0	1	5	0	1	10	0	2	0	0	2	10	0						
10 10 0	0	10	6	0	15	9	1	1	0	1	6	3	1	11	6	2	2	0	2	12	6						
10 15 0	0	10	9	0	16	1½	1	1	6	1	6	10½	1	12	3	2	3	0	2	13	9						
11 0 0	0	11	0	0	16	6	1	2	0	1	7	6	1	13	0	2	4	0	2	15	0						
11 10 0	0	11	6	0	17	3	1	3	0	1	8	9	1	14	6	2	6	0	2	17	6						
11 15 0	0	11	9	0	17	7½	1	3	6	1	9	4½	1	15	3	2	7	0	2	18	9						
12 0 0	0	12	0	0	18	0	1	4	0	1	10	0	1	16	0	2	8	0	3	0	0						
12 10 0	0	12	6	0	18	9	1	5	0	1	11	3	1	17	6	2	10	0	3	2	6						
12 15 0	0	12	9	0	19	1½	1	5	6	1	11	10½	1	18	3	2	11	0	3	3	9						
13 0 0	0	13	0	0	19	6	1	6	0	1	12	6	1	19	0	2	12	0	3	5	0						
13 10 0	0	13	6	1	0	3	1	7	0	1	13	9	2	0	6	2	14	0	3	7	6						
13 15 0	0	13	9	1	0	7½	1	7	6	1	14	4½	2	1	3	2	15	0	3	8	9						
14 0 0	0	14	0	1	1	0	1	8	0	1	15	0	2	2	0	2	16	0	3	10	0						
14 10 0	0	14	6	1	1	9	1	9	0	1	16	3	2	3	6	2	18	0	3	12	6						
14 15 0	0	14	9	1	2	1½	1	9	6	1	16	10½	2	4	3	2	19	0	3	13	9						
15 0 0	0	15	0	1	2	6	1	10	0	1	17	6	2	5	0	3	0	0	3	15	0						
20 0 0	1	0	0	1	10	0	2	0	0	2	10	0	3	0	0	4	0	0	5	0	0						
30 0 0	1	10	0	2	5	0	3	0	0	3	15	0	4	10	0	6	0	0	7	10	0						
40 0 0	2	0	0	3	0	0	4	0	0	5	0	0	6	0	0	8	0	0	10	0	0						
50 0 0	2	10	0	3	15	0	5	0	0	6	5	0	7	10	0	10	0	0	12	10	0						
60 0 0	3	0	0	4	10	0	6	0	0	7	10	0	9	0	0	12	0	0	15	0	0						
70 0 0	3	10	0	5	5	0	7	0	0	8	15	0	10	10	0	14	0	0	17	10	0						
80 0 0	4	0	0	6	0	0	8	0	0	10	0	0	11	0	0	16	0	0	20	0	0						
90 0 0	4	10	0	6	15	0	9	0	0	11	5	0	12	10	0	18	0	0	22	10	0						
100 0 0	5	0	0	7	10	0	10	0	0	12	10	0	15	0	0	20	0	0	25	0	0						

A READY RECKONER.

TABLE OF INCOME OR WAGES.

Per Year.	Per Month.	Per Week.	Per Day.	Per Year.	Per Month.	Per Week.	Per Day.	Per Year.	Per Month.	Per Week.	Per Day.
£ s. d.	s. d.	s. d.	s. d.	£ s. d.	£ s. d.	£ s. d.	s. d.	£ s. d.	£ s. d.	£ s. d.	s. d.
1 0	1 8	0 4½	0 0¼	7 7	0 12 3	2 10	0 4½	15 15	1 6 3	0 6	0 10½
1 10	2 6	0 7	0 1	7 10	0 12 6	2 10½	0 5	16 0	1 6 8	0 6	0 10½
2 0	3 4	0 9½	0 1½	8 8	0 13 4	3 1	0 5½	16 16	1 8 0	0 6	0 11
2 2	3 6	0 9½	0 1½	8 8	0 14 0	3 2½	0 5½	17 0	1 8 4	0 6	0 11
2 10	4 2	0 11½	0 1½	8 10	0 14 2	3 3½	0 5½	17 17	1 9 0	0 6	0 11½
3 0	5 0	1 1½	0 2	9 0	0 15 0	3 5½	0 6	18 0	1 10 0	0 6	0 11½
3 3	5 3	1 2½	0 2	9 9	0 15 9	3 7½	0 6½	18 18	1 11 6	0 7	1 0½
3 10	5 10	1 4½	0 2½	10 0	0 16 8	3 10½	0 6½	19 0	1 13 4	0 7	1 0½
4 0	6 8	1 6½	0 2½	10 10	0 17 6	4 0½	0 7	20 0	1 13 4	0 7	1 1½
4 4	7 0	1 7½	0 2½	11 0	0 18 4	4 2½	0 7½	30 0	2 10 0	0 11	1 7½
4 10	7 6	1 8½	0 3	11 11	0 19 3	4 5½	0 8	40 0	3 6 8	0 15	2 2
5 0	8 4	1 11	0 3½	12 0	1 0 0	4 7½	0 8	50 0	4 3 4	0 19	2 9
5 5	8 9	2 0½	0 3½	12 12	1 1 0	4 10½	0 8½	60 0	5 0 0	1 3	3 3
5 10	9 2	2 1½	0 3½	13 0	1 1 8	5 0	0 8½	70 0	5 16 8	1 6	3 10
6 0	10 0	2 3½	0 4	13 13	1 2 9	5 3	0 9	80 0	6 13 4	1 10	4 4½
6 6	10 6	2 5	0 4½	14 0	1 3 4	5 4½	0 9½	90 0	7 10 0	1 14	4 11½
6 10	10 10	2 6	0 4½	14 14	1 4 6	5 7½	0 9½	100 0	8 6 8	1 18	5 5
7 0	11 8	2 8½	0 4½	15 0	1 5 0	5 9½	0 9½	200 0	16 13 4	3 16	10 11½



BOOKS TO BE RECOMMENDED.

The Skilful Cook: a Practical Manual of Modern Experience, by Mary Harrison, crown 8vo, cloth, 5s.

366 *Menus and 1200 Recipes of the Baron Brisse*: translated by Mrs. Matthew Clarke, crown 8vo, cloth, 5s.

Royal Cookery Book, by Jules Gouffé; Domestic and High Class Cookery, fully illustrated, household edition, cloth, 10s. 6d.

Beautiful Houses, by Mrs. Haweis, new edition, published by Messrs. Sampson Low, Marston, Searle & Rivington, Limited, St. Dunstan's House, Fetter Lane, Fleet Street, E.C.

Cookery Books.—Crefydd, Mrs. Rundell, and Mrs. Beeton—sterling old friends, with whom however, though generally agreeing, I join issue on certain important points.

Lethby on Food and Health.

Beeton's Penny Guides to Domestic Service, and *Beeton's Penny Cookery Book for the Working Classes*. Published by Ward, Lock & Co.

House-Owners, Householders and Lodgers (one of Wilson's useful handy books), by Joscelyn Augustus de Morgan, Esq., B.A.

Income Tax Grievances and their Remedy, by Alfred Chapman, Esq. (Agency, 25, Colville Terrace, W.) See other works by the same author on Inhabited House Duty Grievances, &c.

Young housekeepers should take in the *Bazaar, Exchange, and Mart*, a most excellent publication, issued three times a week. Dealers through its columns are carefully protected under the present able management, and convenient exchanges as well as sales are frequently made. *The Queen* and the *Lady's Pictorial* frequently contain articles and correspondence of great value to young housekeepers.

